

SPRING LAMB & WINE DINNER

DINNER MENU

amuse bouche

Lamb Loin
Spiced, Cured & Seared
Spring Asparagus, Egg Yolk

Pierre Gimonet, Brut Blanc De Blancs, 'Cuis 1er Cru', Champagne, France MV

first course

Lamb Marrow Custard
Meyer Lemon Sabayon

Buisson-Charles, 'La Maréchaude' Pouilly-Fuissé, Burgundy, France 2021

second course

Lamb Tartare
Capay Valley Quail Egg, Fava Bean

Morey-Coffinet, 'Les Chaumes', Chassagne-Montrachet, Burgundy, France 2021

third course

Crispy Braised Lamb
Caper Aioli, Grilled Castelvetro Tapenade
Fratelli Aresca, 'Costareto', Barolo, Piemonte, Italy 2019

fourth course

Roasted Rack of Lamb
Glazed Nantes Carrot, Truffled Green Lentils
Lopez De Heredia, 'Vina Tondonia Reserva', Rioja, Spain 2011

dessert course

Chamomile Panna Cotta
Lemon, Huckleberry, Pistachio Crumble
Mullineux, 'Straw Wine', Chenin Blanc, Swartland, South Africa 2022

\$185 PER PERSON
EXCLUSIVE OF TAX AND GRATUITY

~ no substitutions, please ~