

#### **APPETIZERS**

Prawn Mi Cuit 28 Jicama, jalapeno, cassava, orange and local passionfruit dressing

# Chilled vichyssoise soup 22

Blue point oyster beignet, pickled cucumber, oyster cream

#### Burrata 23

Heirloom tomato vinaigrette, black olive crouton, pine nut romesco, basil

#### Rare roasted beef tenderloin 25

Crispy artichokes, tonnata cream, capers

# Cured scallop 28

Blood orange, pink grapefruit, shaved fennel, honey, pollen

#### **MAINS**

#### Niman Ranch roasted tenderloin 60

Oyster mushrooms, sweet potato and smoked bone marrow butter

#### Rosted cod 48

Steamed broccolini, sea urchin butter, mussels, organic egg, dill, pain au levain

#### Roasted New Zealand lamb cannon 54

Baked fingerlings, local greens, ewe's cheese, golden raisins, almond ajo blanco, lemon and caper

## Pan roasted branzino 45

Grilled squid, hand rolled ink ziti, roasted crab, tomato sauce

#### Handmade pumpkin ravioli 40

Smoked mascarpone, brown butter, kale, sage, pine nuts, golden raisin

#### **DESSERTS**

#### Passion fruit sorbet 12

Locally source passion fruit

#### Dark chocolate delice 16

Caramelized orange, almond praline and earl grey ice cream

### Cayman sea salt caramel tart 15

Coconut cream, grue de cacao, coffee ice cream

#### Panna Cotta 16

Valrhona amatika vegan white chocolate, local passion fruit, black olive

# Banana Souffle 17 Gingerbread ice cream