



SIX COURSE TASTING MENU

Duck rissole *spiced pear, guava*

Pinot Noir de L'oregon 2019 - Erath

Smooth taste with notes of dark fruit, vanilla and sweet spices. It has a medium body and a lingering finish.

Octopus ballotine *tonnata cream, clementine dressing, shaved fennel, mussel beignet*

Pinot Grigio, Fantinel, 2022

Refreshing taste with notes of citrus, pear & floral aromas.

Whipped Goats Cheese *local tomatoes, black olive crouton, pine nuts, romesco and purple basil*

Mer Soleil Silver, Chardonnay, 2021

Scents of creamy citrus, apple, and pear, with a subtle hint of minerality

Roasted cod *steamed broccolini, mussels, organic egg, dill, sea urchin butter, pain au levain*

Sun Goddess Sauvignon Blanc, NZ, 2020

Intensely aromatic, with tropical and spicy notes of yellow bell pepper, banana, and melon.

Niman Ranch tenderloin *portobello mushrooms, grilled scallion, truffled potato, truffle butter*

Catena Alta, Malbec, 2019

Ripe blueberry, earthy violets, dark chocolate, dark spices finishing long on a mineral note.

Cayman sea salt caramel tart *coconut cream, grue de cacao, coffee ice cream*

Zacapa 23

Sweet rum with layers of honey, dried fruit, caramel, and vanilla, along with a subtle spiciness from the oak aging process

Six course seasonal tasting menu \$115

Wine, rum and cocktail pairing \$85

A discretionary 16% service charge will be added to your bill