

MENUS

# Supper



Served your way.

# FEAST

## Supper

### Menu 1

Spinach, shaved sweet onion, fried tofu, daikon radish and cucumber finished by a carrot ginger emulsion

Red wine braised boneless short rib, smashed red potato, horseradish dill sauce

Whole roasted salmon, pomegranate glaze

Roasted root vegetables – red and gold beet, carrot, rutabaga, parsnip

Roasted brussels sprouts, pancetta

English sticky toffee pudding, crème anglaise

### Menu 2

Mache lettuce, fennel, avocado, citrus + toasted hazelnut

Pan seared barramundi, mole verde, roasted pepitas

Garlic and roasted red chili rubbed grilled pork tenderloin

Spinach and spiced tofu enchilada

Paprika + cumin roasted zucchini

Roasted corn and grilled nopales

Smoked tomato, manchego “mac + cheese” gratin

Bittersweet chocolate flan, tres leches ice-cream

### Menu 3

Bibb lettuce, roasted apple, bleu cheese, almond, white balsamic vinaigrette

Heirloom tomato mustard tart

Golden beet crusted salmon filet, fresh horseradish gremolata

Beef tenderloin medallion, shallot, tarragon, balsamic glaze

Sherry glazed roasted heirloom carrot

Lemon roasted broccolini

Smashed chevre infused red bliss potato

Rosemary infused blackberry pie, maple crème fraîche