

doetail

— february —

appetizers

diver scallop ceviche, saffron-bouillabaisse broth, sea urchin rouille

ahi tuna crudo, radish salad, blood orange, hazelnuts

venison tartare, date vinaigrette, lentils, quail egg

veal breast ravioli, sweet onion cream, winter savory

vegetables

green apple salad, celery, pistachios, wasabi yogurt

grilled blue foot mushrooms, salsify, jicama, minted watercress juice

sunchoke fondue, broccoli, gruyere, rosemary

soft poached egg, potato brodo, black winter truffles

entrees

maine lobster, parsnip, persimmon, red onion ceviche

striped bass confit, cauliflower, grapes, yellow curry

roasted chicken, sweet potato, endive, pine nuts

suckling pig, baked cabbage, truffled potato puree

beef tenderloin and braised oxtail, carrot crème fraîche, scallion

desserts

cream cheese panna cotta, poached pear, sugar cookie

sticky toffee pudding, coconut cream, pineapple, rum toffee

milk chocolate brownie, honeycomb, iced milk, black pepper gastrique

bittersweet chocolate soufflé, sage ice cream, brown butter caramel

selection of farmstead cheeses from our trolley (*supp. 10*)

three courses 95 (veg 85)	four courses 110 (veg 95)
wines 68	wines 88

John Fraser
Chef, Proprietor

Nick Pfannerstill
Chef de Cuisine

Sofia Schlieben
Pastry Chef