

doetail

february

tasting

green apple salad
pistachios, wasabi yogurt

ahi tuna crudo
blood orange, hazelnuts

veal ravioli
sweet onion cream, winter savory

striped bass confit
cauliflower, yellow curry

foie gras
graham cracker, huckleberries

beef tenderloin
braised oxtail, carrot crème fraîche

milk chocolate brownie
honeycomb, black pepper gastrique

145

vegetables

green apple salad
pistachios, wasabi yogurt

charred cucumber
red cabbage, cranberries

grilled blue foot mushrooms
salsify, minted watercress juice

soft poached egg
potato brodo, black truffles

sunchoke fondue
gruyere, rosemary

torn red beet
grain salad, thyme milk

sticky toffee pudding
coconut cream, pineapple

125

wines 98
reserve wines 185

John Fraser
Chef, Proprietor

Nick Pfannerstill
Chef de Cuisine

Sofia Schlieben
Pastry Chef