

Easter Tasting Menu

Friday March 29th to Monday April 1st

Five Course Menu 125 | Wine Pairings 65

FIRST

Pickled Beetroot Salad

Endive, Paillot de Chevre, Rhubarb Vinaigrette, Toasted Walnuts

Private Reserve Rosé 2021

SECOND

Spring Leek and Potato Soup

Confit Salmon, Horseradish Crème Fraiche, Sturgeon Caviar Signature Series Chardonnay Sur Lie 2021

THIRD

Duck Carbonara

Smoked Duck Bacon, Cured egg yolk, Handeck Cheese, Fresh Linguini Private Reserve Pinot Noir 2021

MAIN

Pan Roasted Rack of Lamb

Ramps, Sweet Potato Puree, Broccolini, Black Garlic, Pistachio Crumb Signature Series Cabernet Franc 2020

DESSERT

Cheesecake Mousse

Strawberry Chamomile Syrup, Poached Rhubarb, Pistachio Shortbread Signature Series Riesling Icewine 2019