

# **Easter Tasting Menu**

Friday March 29th to Monday April 1st Four Course Menu 105 | Wine Pairings 55 Optional 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

#### OPTIONAL 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