



Winter Tasting Menu

6 Courses – 115 | Wine Pairing – 65

Bread

Baguette & Truffle Butter *

Snack

Duo of Pacific Oysters Rockefeller

Entrée

Australian Blue Swimmer Crab Lasagne, Creamy
Crustacean Sauce *

Main

Pan Roasted Quail, Candied Morel, Pommes Purée,
Truffle Jus

Cheese

Comté Aged 15 Months, Pickles

Dessert

Treacle Tart, Honey Ice Cream

Wine Pairing

Fiano 2025

Vermentino 2025

Montepulciano 2022

Tempranillo 2023

Storm Cru Sparkling Rosé NV

All items are gluten free, except those marked with *
Whole table required to order Winter Tasting Menu