



Amuse Bouche

Sweet Shrimp Tartar
avocado mousse, wasabi salt

First Course

Kingfish Crudo
pink salmon roe, capsicum, pea shoots, cucumber, yuzu dressing

Second Course

Maryland Crab Chowder
crab cake, sweet corn, croutons, herb oil

Main Course

Whole Lobster Thermidor
Gruyere cheese, young carrots, Colcannon mashed
or
Chargrilled Australian Sirloin M5+
parsley emulsion, parsnip purée, parsnip fondant, beef jus

Dessert

Sweet Platter
Valrhona chocolate lava
raspberry chocolate crème brûlée
yellow peach parfait

Coffee or Tea

\$2,388 per couple

Complimentary bottle of Perrier Jouet Champagne per couple

RESTAURANT