

DINNER FOR *Two*

Amuse

BEET ROSE (GF) (VEGAN)

Cashew cream, flowers, quinoa cracker

CHARRED OCTOPUS (GF) (DF)

Tomato broth, olive tapenade, dill

Course two

SALMON GRAVLAX

Dill, horseradish cream, sourdough crisps

ROASTED BONE MARROW & BEEF TARTARE

Cured egg yolk, truffle, pickled mustard seeds, baguette, micro arugula

LEEK TERRINE (GF) (VEGAN)

Shiso and grape vinaigrette, chive oil, pomme souffles, caper aioli

Course three

PAN SEARED HALIBUT (GF)

Roasted turnips, bok choy, dashi broth with ginger, crispy rice paper, nori

ROASTED VENISON TENDERLOIN

Parsnip puree, hazelnut praline, blackberry jus, glazed shallot, braised red cabbage

CAULIFLOWER STEAK (GF) (VEGAN)

Pomegranate molasses, white bean and garlic puree, walnut and lentil crumble, herb vinaigrette, pomegranate

Course four

THE ROSE

Rose montée, lychee nootka rose confit, pistachio frangipan

PINEAPPLE PASSION FRUIT TART (GF) (VEGAN)

Vegan coconut passion fruit curd, pineapple passion fruit confit, almond cocoa sablé

CHOCOLATE MOUSSE

Chocolate mousse, chocolate cake, raspberry confit