

STARTERS • SOUPS • SALADS

-  **Tropical Fruit Medley**
kiwi, mango, lychees, papaya, Malibu dressing, coconut
-   **Jonnie Boer**
Salmon Tartare with Baby Zucchini *
cherry tomatoes, watercress, mini cornichons, bacon-curry yogurt sauce
-  **Mark Best**
Sweet Breads with Roast Cos Lettuce
burnt bread sauce
-  **Wild Mushroom Soup**
chive oil drizzle, crème fraîche
- Potato Soup with Kale**
turkey sausage, cabbage, white wine
-  **Chilled Peach Soup with Goat Cheese**
cucumber, bell pepper, dried-apricot, honey
-   **Elizabeth Faulkner**
Coconut, Carrot and Radish Salad
creamy black sesame vinaigrette

MAINS

- Pappardelle and Veal Ragoût**
ricotta, basil
-   **Jonnie Boer**
Black Sesame Jumbo Shrimp Baharat Salad *
poached egg, cherry tomatoes, red radish, brioche croutons, cheese foam, citrus-ponzu dressing
-   **David Burke**
Pan-Seared Rainbow Trout *
spaghetti, sautéed zucchini
-  **Rudi Sodamin**
Herb-Crusted Prime Rib *
garlic mashed potatoes, roasted root vegetables, horseradish-cream, jus
-  **David Burke**
Lamb Shank
cauliflower-rosemary purée, crispy parsnip
-  **Mark Best**
Quail with Pumpkin "Tofu"
roasted Brussels sprouts, pork crackling, button onions
-   **Elizabeth Faulkner**
Vegetable Curry with Forbidden Rice
cauliflower florets, green peas, root vegetables, pearl onions, coconut cream, curry spice, lime, cilantro

DESSERT

-  **Rudi Sodamin**
Baked Alaska
warm brandy Bing cherry sauce
-  **Rudi Sodamin**
Chocolate Caramel Tart
crushed honeycomb, tuile cookie
-  **Jacques Torres**
Esterel Cake
almond sponge, chocolate ganache, raspberry preserves, white chocolate
-  **Strawberry Charlotte**
strawberry mousseline, vanilla sponge, strawberry jam