



## COCKTAILS *and* WINE

### *Dutch 75 10*

De Lijn Gin, Sparkling Wine, Lemon, simple syrup

### *150th De Lijn Martini 12*

Classic Martini made with De Lijn Gin

### *Sea Castles 12*

Remy Martin, Cointreau, Lemon, orange essence

### *Three Mile Run 11*

Appleton's Jamaican Rum, Lemon, Honey

### *Nieuw Amsterdam 12*

Woodford Reserve, Carpano Antica Vermouth, Punt e Mes

### *Villa Sandi Prosecco*

Italy — Glass 9

### *Veuve Clicquot Yellow Label Brut, Champagne*

France — Glass 18

### *Chateau Ste Michelle Chardonnay*

Washington, USA — Glass 11

### *McPherson Shiraz Australia — Glass 9*

### *Silverado Vineyards Cabernet Sauvignon*

Napa Valley, California, USA — Glass 17

## STARTERS

### SCALLOPS *and* LOBSTER\*

apple jelly, horseradish, cucumber, citrus cocktail sauce

### PICKLED *and* RAW SPRING VEGETABLE SALAD

roasted hazelnut cream, extra virgin olive oil

### SMOKED TOMATO AND CHIVE BISQUE

ricotta dumpling, Pecorino crisp

### RILLETTE CRUSTED PULLED PORK

slaw radish salad, pineapple barbeque glaze

Limited dietary requests may be accommodated at the Chef's discretion.  
Complimentary off-menu supplemental items are no longer available.

 gluten-free

 non-dairy

 vegetarian

 vegan

If you have a food allergy or intolerance, please inform your server before placing your order.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

## MAINS

SLOW ROASTED BEEF TENDERLOIN *and* MORELS\*  
white asparagus, truffle custard, Warres Warrior Port essence

HICKORY SEARED DUCK BREAST\*  
green pea lemon purée, roasted baby beets, mandarin gel, Cointreau  
reduction

FRESH ICELANDIC TURBOT *and* BUTTER POACHED LANGOUSTINE\*  
Vermouth-champignon nage, Robuchon potatoes

SPICED EDAMAME CRUSTED PORTABELLA MUSHROOMS  
lentil podi, beetroot ketchup, crispy curry leaves

## DESSERT

CHOCOLATE MOUSSE *with* PRALINE BISCUIT  
caramel crème brulee

LEMON TART *with* GRAHAM CRACKER CRUST  
baked meringue, fresh berries

SORBET *and* ICE CREAM Mango Sorbet, Vanilla or Strawberry Ice Cream

NO SUGAR ADDED OPTIONS Raspberry Cheesecake, Ice Cream: Vanilla or  
Mint Chocolate Chip  
ASSORTED JACQUES TORRES PETIT FOURS

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no sugar added



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non-dairy



vegan

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An 18% service charge is automatically applied to all beverage purchases and  
for-purchase a la carte menu items. Local sales taxes are applied as required