



6 COURSE DEGUSTATION MENU \$110
MATCHING WINE \$60

Zucchini flower filled with roasted pumpkin
served with tomato relish

Escargot - snails in garlic butter with fresh
parsley

Potato gnocchi with duck ragout, white wine and
lemon thyme

Wagyu brisket served with savoy cabbage,
carrot puree, red wine sauce

Seared scallops served on a bed of crushed peas
and mint, with shavings of black truffles

Cannoli of ricotta, pistachio and fresh
strawberries
