

CLASSICS TASTING MENU

\$250 Per Person

On Arrival

White Sturgeon Caviar, Potato Rosti, Sour Cream

Amuse

Shark Bay Scallop, Coconut Ceviche, Herb Oil

Entree

Poached Southern Rock Lobster, Cauliflower Puree,
Pickled Escabeche, Salmon Roe

Main

David Blackmore Dry Aged 9+ Denver, Spring Peas,
Shallots, Bone Marrow Jus

Dessert

Cuvee Chocolate Mousse “Croustillant”, Davidson Plum Sorbet,
Hazelnut/Vanilla Crème Anglaise.