

SEASIDE

PROVISIONS



TO START

- choice of -

Wine Pairing: Stone Road White 6oz10 9oz15

ROMAINE

anchovy garum, crispy guanciale, avocado purée, parmesan crisps, potato croutons

TRUFFLES

potato pave, parmesan snow, crème fraiche

HOUSE SMOKED TROUT CRUDO

buttermilk dill cream, yuzu broccoli purée, herb oil, ikura, seaweed gel

MAIN COURSE

- choice of -

Wine Pairing Stone Road Red 6oz10 9oz15

CIOPPINO

bisque, shellfish fricassee, scallops, prawns, squid, torched bread, crème fraiche

BEEF

dry aged 5oz tenderloin steak, seasonal mushrooms, kale, smoked tomato, pepper gel, confit shallots, truffle veal jus

SUNCHOKE RISOTTO

carnaroli, oyster mushrooms, crème fraiche, parmesan crisps

DESSERT

- choice of -

Wine Pairing Gray Monk Odyssey Brut 5oz 12

CHOCOLATE

dark chocolate mousse, raspberry gel, praline, espresso tuile

CRÈME BRULEE

white miso custard, nori tuile