



# 4 COURSE PAIRING MENU

**\$68<sup>++</sup>**

U.P. \$85<sup>++</sup>

**\$48<sup>++</sup>**

U.P. \$60<sup>++</sup>

*\*Excludes Wines & Oysters*



## STARTER

Torched Salmon Tartare

*Crispy Salsify, Orange & Ginger Oil,  
Fried Shallots*

Prosecco Extra Dry Montelvini, Italy

## APPETIZER

Fresh Hokkaido Oysters

*Salmon Roe, Coriander Cress*

Bloody Mary & Spiced Cucumber Shooter

## MAINS

Cod Fish & Potato Gratin

*Parmesan Herbs & Pink  
Peppercorn Crisp*

Chardonnay, M Wine, France

## OR

Grilled Boneless Beef Short Ribs

*U.S. Asparagus, Mashed Potatoes,  
Natural Jus*

Shiraz, Tyrrell's Old Winery, Australia

## DESSERT

Tiramisu

*Kahlua Coffee Liquor, Mascarpone  
Cheese, Cocoa Powder*

## SOUP

Cream of Mushroom

*Truffle Oil (Add-on \$5)*