

Amuse Bouche

Chef's daily selection

Moët & Chandon, Nectar 'Imperial Rose', Épernay, N.V.

First Course – Heirloom Tomato Salad

*White balsamic vinaigrette,
cucumber crème fraîche*

Domaine Francois Crochet, Sancerre Les Perrois, 2017

Second Course – Seared scallops

*Lobster mascarpone risotto, fennel, tomato,
lobster nage*

Olivier Leflaive, Rully, 1er Cru Les Cloux, Burgundy, '15

Third Course – Land & Sea Beef Wellington

*Glazed root vegetables, potato purée,
butter poached lobster*

Orin Swift, Abstract, California, '16

Dessert Course – Sticky Toffee Pudding

Sticky toffee sauce, brown butter ice cream

Sir Patrick's Batch No. 4

Please order Limited Edition Tasting Menu

for the entire table \$125 per person

Wine pairing available for \$50 per person