

Amuse Bouche

Chef's daily selection

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

First Course – Heirloom Tomato Salad

*heirloom cherry tomatoes, shaved fennel, burrata,
white balsamic vinaigrette*

Domaine Francois Crochet, Sancerre Les Perrois, 2017

Entree 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

\$89 per person

Wine pairing available for \$50 per person