

GORDON RAMSAY

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FIRST COURSE

Arugula and Citrus

*arugula, shaved asparagus, citrus segments,
prairie tome cheese, jamón ibérico, lemon vinaigrette*

SECOND COURSE

Scallop Risotto

*seared scallop, truffle and mushroom risotto,
crispy parmesan*

THIRD COURSE

Roasted Beef Wellington

*served medium rare,
glazed root vegetables, potato purée,
red wine demi*

DESSERT COURSE

Sticky Toffee Pudding

*sweet pudding cake, brown sugar toffee,
brown butter ice cream*

\$110 PER PERSON

WINE PAIRING

Premium Selections	\$50
Sommelier's Selections	\$100