

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 sauce,
brown butter ice cream

\$125 PER PERSON

WINE PAIRING

Premium Selections \$50