

# GORDON RAMSAY

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## s t e a k

### Tasting Menu

#### First Course

Baby Beet Salad  
*pumpernickel soil, smoked salmon, citrus vinaigrette*

*Nicholas Feuillatte Champagne*

#### Second Course

Seared Scallops  
*summer corn risotto, parmesan cheese, white wine*

*Erath Pinot Gris*

#### Third Course

Land and Sea Beef Wellington  
*glazed root vegetables, potato purée, poached lobster tail*

*Domaine Bertagna Côte De Nuits Burgundy*

#### Dessert Course

Sticky Toffee Pudding  
*sweet pudding cake, brown sugar toffee, brown butter ice cream*

*Cockburn's Tawny Port*

*Please order limited edition tasting menu for the entire table  
\$95 tasting per person / \$40 wine pairing per person*