

the dining room

Mussel Tart

Roasted lemon, caviar

Choux

“cheese & onion”

Aged Beef

Tartar, lettuce relish

Chicken

Cranberry, granola

Potato

Lobster, XO

Scallop

Crème fraiche, trout roe

Wagyu

cucumber, consommé

Halibut

Potato, fig leaf

Venison

Beetroot, parsnip

“Toasted Grains”

Sweet woodruff

53% chocolate, cocoa

Plum

custard, honey vinaigrette