



Father's Day 2019

\$80 per person

Entrée

Hickory-Smoked Salmon Terrine, Burnt Apple, Sourdough Croutons

Little Quail Pie, Spinach, Celeriac + Apple Remoulade

Classic French Onion Soup, Heidi Gruyere Cheese Toastie

Main Course

12 Hour Braised Beef Cheek Bourguignon, Parish Mash + Shiraz Jus

Wild Caught Blue Eye, Braised Chickpeas, Tomato, Fennel + Chorizo Cassoulet

House-Made Potato Gnocchi, Wild Mushrooms, Burnt Onion Cream + Truffled Pecorino

Sides \$12

Hand Cut Russet Potato Chips, Aioli

Roast Heirloom Carrots, Honey, Sesame + Curd

Grilled Gem Lettuce, Anchovy Mayonnaise, Parmesan + Pangrattato

Dessert

Dark Chocolate Mousse, Honeycomb, Salted Chocolate Soil, Torched Meringue

Baked Custard Tart + Butterscotch Sauce

Chef's Two Cheese Selection with Local Quince + La Vosh