

Chef's Amuse Bouche

Soup of the Day  
Ask us what's for today

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Salmon Tartar  
Dijon Mustard, Shallots, Lemon, Pine Nuts, Kalamata Olives

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Pan Seared Red Snapper  
Boullabesse, Comfit potatoes, Red Peppers Salsa, Celery, Herbs Oil

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Bison Wellington Garlic Crushed Potato , Compressed Spinach, Port Jus

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Pre Dessert  
Chef's Choice

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Banoffee  
Caramel Banana Mousse, Passion Fruit Caviar, Puff Pastry, Crumble