

CHEF'S TASTING MENU

PRE FIX \$60 PER PERSON

COURSE ONE

STEELHEAD TARTARE

fresh trout, beetroot cured trout gravlax, radish,
red onion, caper, preserved lemon crème fraiche,
dill oil, crispy skin

COURSE TWO

DUCK MEATBALL

tagliatelle noodle, fresh herbs, parmesan foam

COURSE THREE

HALIBUT & CLAMS

seared halibut, steamed manila clam, seafood broth,
lardon, potato, nettle pesto

COURSE FOUR

LEMON CREAM

freeze dried blueberry,
toasted coconut, aged balsamic vinegar.



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