

*Graze, Hook, Hunt & Harvest  
and Sweet Remedies.*

*3-course menu*

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS  
rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,  
SPRING SHOOT SALAD  
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

pea agnolotti, garlic nage, artichokes, TORCHED KING SALMON  
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN  
vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

| SWEET REMEDIES

breton sablé, salted caramelized white chocolate cremeux, chocolate almond sorbet,  
DARK CHOCOLATE MARQUISE  
meyer lemon curd, bay leaf ice cream, buffalo milk frozen foam, LEMON SYRUP CAKE  
elderflower italian meringue, raspberry elderflower sorbet, chantilly cream,  
RASPBERRY PAVLOVA



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and Sweet Remedies.*

*4-course menu*

| CHEF

amuse bouche

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS  
romanesco, duck prosciutto, bordelaise, watermelon radish, PAN-SEARED SCALLOPS  
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE  
rhubarb, bee pollen, summer truffles, brown butter shiitake mushrooms,  
SPRING SHOOT SALAD

| HOOK, HUNT & HARVEST

pea agnolotti, garlic nage, artichokes, TORCHED KING SALMON  
spring onions, shishito peppers, chickpea panisse, foraged mushrooms,  
lamb bacon jus, LAMB RACK AND LAMB BELLY DUO  
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN  
sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

breton sablé, salted caramelized white chocolate cremeux, chocolate almond sorbet,  
DARK CHOCOLATE MARQUISE  
meyer lemon curd, bay leaf ice cream, buffalo milk frozen foam, LEMON SYRUP CAKE  
elderflower italian meringue, raspberry elderflower sorbet, chantilly cream,  
RASPBERRY PAVLOVA

