

Early Spring Menu



BY RESERVATION
THUR-SUN, 11AM OR 2PM
\$165 PER GUEST

HAMACHI CRUDO

*Avocado coconut crema, spiced cured
limes, cucumber, watercress, furikake*
2023 CHARDONNAY

NETTLE DUMPLING

Clarified rhubarb broth, pinenuts, parmesan
2023 AMBAR ESTATE PINOT NOIR

LAMB STUFFED CABBAGE

*Lamb sausage, cabbage, harissa rose
petal dressing, sunflower seed, nigella*
2023 SACRA TERRA PINOT NOIR

HALIBUT

New potatoes, fennel, white wine reduction
2023 LUSTRAL CHARDONNAY

STRAWBERRY RHUBARB

Toasted meringue, rhubarb ganache, sesame praline
2024 MINERA CHARDONNAY