

Amuse Bouche Smokey bay oyster, beetroot mousse

Entrée Whiskey cured salmon, pickled cucumber, Tonka bean mayonnaise, rye crumbs

Sorbet Yuzu and gin

Main

Full blood wagyu sirloin, dashi braised turnip, sticky teriyaki, greens, enoki, Served with roasted cauliflower and miso sesame butter

Dessert
Goat's curd parfait, vanilla sponge,
blueberries, purple basil

Tea and coffee Macaron/petit four