ADRIFT

by Chef David Myers

A FIVE COURSE DINING EXPERIENCE   188 per guest

Taramasalata with Salmon Roe & Flat Bread

FIRST
Salad of Spanner Crab, cured egg, macadamia

SECOND
Confit Ocean Trout, sorrel soured cream, caviar

THIRD
Koji Pork Loin, spiced miso, citrus apple, lardo

FOURTH
Dry Aged Striploin Steak, seasonal condiments & sauces

AFTER
Smoked Quince, honeycake, walnut

Beverage Pairing
complete your culinary journey with special cocktails and wines
100 per guest