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| **Starters (choice of)** | | | | | | | |
| **Heirloom Tomato**  lightly marinated heirloom tomatoes, topped with creamy mozzarella, basil oil and chive breadcrumbs | | | | **Tomato consommé**  light, aromatic tomato broth, seasoned with marjoram and chervil, topped with crab | | | |
| Viognier, 2017 “La Baume”, Domaine de la Baume Elisabeth, Béziers Languedoc | | | | Sherry, Bodegas Baron Micaela Amontillado, Jerez, Spain | | | |
| **Appetizers (choice of)** | | | | | | | |
| **Quail**  seasoned whole quail on a bed of toasted sourdough bread and peas, topped with a poached egg and braised red cabbage | | **Tuna Confit**  toasted pumpernickel bread topped with confit tuna, Kalamata olives and flavours of orange, all dressed with chili oil | | | | **Congee**  savoury rice porridge, dressed with mushrooms, soy sauce and a 63-degree egg\* | |
| White Burgundy, 2015, “Hochgrassnitzberg“,  Winery E & W Polz, Southern Styria, Austria | | White Sauvignon, 2014, “Sancerre“, Winery Pierre Brévin, Barossa Valley, Australia | | | | White Burgundy, 2015, “Hochgrassnitzberg“, Winery E & W Polz, Southern Styria, Austria | |
| **Entrees / Main Course (choice of)** | | | | | | | |
| **Salmon**  pan-seared Norwegian salmon on a bed of Brussel sprouts and pomegranate seeds, braised red beans | **Steak**  16 oz New York strip, lightly seasoned with chipotle and chocolate, served with charred red onion and cherry demi | | | | **Pork**  sweet tea brined pork loin, served on a bed of cranberry applesauce | | **Caesar Salad**  baby red romaine lettuce, anchovies, parmesan cheese, bacon and a poached egg, served with our homemade Caesar dressing  *Vegetarian option possible!* |
| Chardonnay, 2012, “Tiglat”, Winery Velich, Neusiedlersee, Austria | Zinfandel, 2009, “Edmeades”,  winery Kendall-Jackson, California, USA | | | | Lemberger, 2011, “Lämmler”,  Winery Schnaitmann, Württemberg, Germany | | Rosé, 2017, “Whispering Angel“, winery Château D’Esclans, Côtes de Provence, France |
| **Dessert (choice of)** | | | | | | | |
| **Raspberry**  homemade raspberry tart | | | **Pomegranate**  deep-fried coconut and pomegranate fritters, topped with condensed milk and molasses | | | | |
| Cuvée, 2013, Malvasia Moscatel Semidulce, winery Los Bermejos, Lanzarote, Spain | | | Cuvée, 2004, “Seewinkel”, Beerenauslese, winery Velich, Burgenland, Austria | | | | |