



RESTAURANT WEEK \$44pp++

Choice of One Item from Each Section

FIRST COURSE

Singh Farms Heirloom Tomato Salad with EVOO
Beau-Rivage Bordeaux Blanc - France

Watercress and Cauliflower Soup
Wrigley Mansion Brut

Tail of Two Ducks – Hudson Valley Torchon of Foie Gras &
Terrine of Duck Liver
Remy Pannier Vouvray Demi-Sec - France

Endive, Treviso and Carrots with Terrine of Avocado and Shaved
Pecorino
Cantina del Taburno Falanghina – Italy

MAIN COURSE

Hanger Steak with Shallots, Cippolini and Grilled Scallions
Napa Cellars Cabernet Sauvignon

Pork Collar with Thyme, Rosemary and Cracked Pepper served with
Pear and Apple Salad
Silvio Grasso Langhe Dolcetto – Italy

Fresh Fish of the Day
Albert Bichot Bourgogne Blanc – France

Organic Chicken Breast Sauteed with Quinoa, Brussels Sprouts and
Celery Root
Hillersden Pinot Noir – New Zealand

DESSERT

Artisan Cheeses and Fruit
Taylor Fladgate 10 Year Tawny Port – Portugal

Warm Chocolate Tart
Quinta do Noval 'Black' Ruby Port

Berry Tart
Rosa Regale Brachetto d'Aqui – Italy

Coffee and Mignardise

*Rare Wine Co.
- Madeira*



Savannah Verdelho Madeira

Wine Pairings Additional \$15 Per Person

20% Gratuity Applied to Parties of 6 or More