

The Tasting

Kinmedai
Daikon, Kumquat and Pointy Snout Caviar

Hot Lobster
Scarlet Turnip, Romanesco and Noilly Prat

Hot Foie Gras
Sicilian Pistachio, Duck Prosciutto and Sea Buckthorn

Rabbit Saddle
Endive, Crosnes and Pork Rilette

Turbot
Matsutake, Sweet Potato and Perigord Truffle

Lamb Saddle
Basmati, Artichoke and Black Trumpets

Cheese Trolley
(Supplement \$22/29)

Chestnut and Hazelnut
Azelia Namelaka and Chestnut Ice Cream

\$175 per Person
\$305 per Person with Wine Pairing
Tasting for entire table only

Just Arrived:

Alba White Truffle (3 Slices \$45/6 Slices \$90)

Perigord Black Truffle (3 Slices \$30/6 Slices \$60)

Pasta Alla Chitarra with Alba White Truffle
\$48/\$90

Pointy Snout Ossetra Caviar

\$225 per 1 OZ
\$325 with 2 Glasses of Dom Pérignon, 2004

All prices are exclusive of service.

Please be advised no split checks.

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”

Before placing your order, please inform your server if a person in your party has a food allergy.

Four Course Menu

Select Two

“Salad”
Butternut Squash, Cepe and Pecorino

Sunchoke and Bolero Carrot
Rutabaga, Swiss Chard and Alba White Truffle
(Supplement \$10)

Kinmedai
Daikon, Kumquat and Pointy Snout Caviar
(Supplement \$10)

Hot Lobster
Scarlet Turnip, Romanesco and Noilly Prat

Dungeness Crab
Beets, Cress and Gelee

Hot Foie Gras
Sicilian Pistachio, Duck Prosciutto and Sea Buckthorn

Rabbit Saddle
Endive, Crosnes and Pork Rilette

Select One

Paccheri
Artichoke, Ricotta and Hazelnut

Alaskan Cod
Purple Potato, Celery Root and Cockle Clams

Turbot
Matsutake, Sweet Potato and Perigord Truffle
(Supplement \$10)

Lamb Saddle
Basmati, Artichoke and Black Trumpets

Venison Loin
Potato, Kabocha Squash and Cabbage

Choice of Dessert

\$135 per Person

Chef Jeffrey Thompson, Winter 2016

Wheatleigh