

*Indulge your palates, together, with food served straight from the hearth, and our heart.
Revel in the consummate retreat.*



THE FIRST ENCOUNTER

“Awakening the Taste Buds”

Wood Fired Sourdough Flat Bread <i>Roasted Mushroom Cèpe Puree, Confit Garlic, Gremolata</i>	14
Mahi Mahi Crudo <i>Navel Orange, Anise & Smoked Paprika Dressing, Salmon Egg</i>	16
Chermoula Spiced King Prawn <i>Piquilo Yogurt, Toasted Macadamia, Cilantro</i>	24
Confit Duck & Foie Gras Agnolotti <i>Celeriac, Pear Relish, Dolce Forte Jus</i>	20
Vadouvan Spiced Lamb Skewers <i>Minted Peas Hummus, Labneh, Pickled Cucumber</i>	18
Puffed Sage & Onion Cracker <i>Roasted Eggplant, Lemon-Parmesan Crèmeux</i>	14
Raw & Cooked Organic Ripe Vegetables <i>Black Quinoa Soil, Hydro Greens, Sauce Gribiche</i>	14
All Natural Shucked Oyster <i>Mignonette or Crispy Fried with Oyster Mayonnaise</i>	7 ea.

FOOD FOR THOUGHT

“Engaging the Mind”

Blue Eye Cod	40
<i>Chili & Lime Baked, Black Garlic, Dressed Fennel</i>	
Wood Fired Lamb Rack	44
<i>Pinenut & Herb Crust, Sauce Romesco, Charred Onion</i>	
Slow Roasted Five Spiced Duck	40
<i>Puy Lentil, Pickled Beetroot, Marsala Jus</i>	
Twice Cooked Pork Belly	39
<i>Boudin Rouge, Fondant Potato, Celery</i>	
Potato Gnocchi	36
<i>Roasted Pumpkin, Crispy Sage, Parmesan</i>	

JOINING TOGETHER

“Sharing a Moment”

ALL DISHES ARE MEDIUM SIZED, SUITABLE FOR SHARING.

Crustacean Bouillabaisse	80
<i>Seafood Medley, Sweet Potato Rouille, French Baguette, Avruga</i>	
Classic Bouef Bourguignon	78
<i>Pearl Onions, Roasted Champignon</i>	
Ballotine of Chicken Poussion	74
<i>Mixed Mushroom, Coq Au Vin Jus, Fried Sage</i>	
Mixed Seafood Paella	78
<i>Garlic Aioli, Salsa Verde, Lemon</i>	

A LITTLE MORE

“When there is not quite Enough”

Field Mushroom <i>Goat's Curd, Pedro Xemes, Macadamia</i>	10
Cauliflower <i>Dukhha Spice, Tzatziki, Sultana Raisins</i>	10
Heirloom Carrots <i>Maple & Cumin Glaze, Chopped Chives</i>	10
Sautéed Asparagus <i>Barigoul, Preserved Lemon, Beurre Noisette</i>	10
Baby Gem & Radish Salad <i>Salted Cucumber, Avocado Puree, Candied Ginger</i>	10
Double Roasted Duck Fat Idaho <i>Sauce Hollandaise, Lava Salt</i>	10
Black Eye Peas & Yucca Gratin <i>Green Garlic Béchamel, Cheddar Cheese, Panko</i>	10

THE CELEBRATION

“Making a Memory”

ALL DISHES ARE MEDIUM SIZED, SUITABLE FOR SHARING.

Caramelized Tart Tatin of Apple <i>Madagascar Vanilla Bean Ice Cream</i>	32
Chocolate Dome <i>Black Forest & Rum Mousse, Pistachio Sponge, Passionfruit Ice Cream</i>	22
Deconstructed Pavlova <i>Mixed Berry Compote, Burnt Marshmallow, Liquorish Scented Yogurt</i>	19
Fresh Blended Strawberry Soup <i>Yuzu Panna Cotta, Steel Cut Oats Crumble, Mascarpone Cream</i>	19
Rum Roasted Pineapple <i>Salted Caramel Ice Cream, Hazelnut, White Chocolate Snow</i>	17
Stone Barn's Cheese Board Selection <i>House Made Lavosh, Fruit Mustard, Crackers</i>	25