

your menu

CHEF
Yasin Penacoba

Entrees:

Seared kingfish, capers, apple and sesame dressing
GF, DF

Beetroot, infused goats cheese, balsamic V

Mains:

Back truffle and wild mushroom risotto V, GF

Dry brined duck, charred onion, raspberries, pickled
radish GF

Dessert:

Mille feuille, caramel popcorn, roasted peach V

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences