

# the menu

CHEF  
Tony

## 3-Course Meal

Tomato, Fig, Mozzarella, Kombucha, Basil  
(GF, V)

Roasted Rack & Croquette of Lamb, Eggplant, Carrot, Honey,  
Spices  
OR

Torched Petite Chicken, Onion, Leek, Roasted Onion Purée (GF)

Sheep's Yogurt Panna Cotta, Braised Persimmon & Walnut Crumble  
(V)

Canapes 2 varieties

Confit Duck & Black Truffle Dumpling  
(DF)

Tuna, Wasabi, Radish  
(DF, GF)

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



**CHEFIN** love food experiences