

The Grand Affair

FIRST SEATING MENU

INTRODUCTION

SELECT ONE

FEATURE SOUP

chef selection

ROOT & ORCHARD SALAD

golden & red beets, fennel, radicchio, honey crisp apple, stracciatella, pecans, figs, sumac vinaigrette

SASHIMI / NIGIRI

4 pc assorted

FIRST ACT

BUTTERNUT SQUASH AGNOLOTTI

sundried tomato, fried micro basil, stracciatella, evoo, rosé bath

*gluten free pasta available

MAIN EVENT

SELECT ONE

WAGYU STEAK & SUSHI

8oz Australian wagyu skirt steak, umami rich wafu sauce, salmon & the flame roll

PIRI PIRI CHICKEN

juicy piri piri half chicken, crispy brussel sprouts, mash

EGGPLANT PARMESAN

homemade tomato sauce, cherry tomatoes, panko breaded eggplant, fior di latte, basil

MISO BLACK COD

buttery cod, shiitake rice cake, bok choy, king oyster mushrooms, torched miso glaze

FINALE

SELECT ONE

WHISKEY TOFFEE PUDDING

taki Japanese whiskey caramel, mejdool dates, vanilla gelato

MATCHA CREME BRULEE

earthy matcha, torched demerara, fresh fruit

ENCORE

OYSTERS

PICKLE POINT

HALF DOZEN | 25

FISHERMAN DOZEN | 49

Lucky Thirteen

CAVIAR SERVICE

KALUGA IMPERIAL 30G

BELINI, CREME FRESH | 170