



First Course

Bibb lettuce spicy green goddess, crispy shallots, radishes, confit tomatoes, avocado

Creamy polenta crunchy brussel sprouts, l'ekama oil slow poached egg

Sweetbread tacos salsa verde, huitlacoche cream, pickled cabbage

Croquetas filled with creamy blue cheese and jamon serrano, fig jam

Second Course

Roast carrots whipped sardinian ricotta, dukkah

Whole boneless snapper leek and fennel filled, preserved lemons, fired bok choy

Slow braised short rib of beef corn mousseline and summer vegetables

Prawn moqueca coconut, pepper, chillies, farofa

Dessert

Michys Bread Pudding cognac raisins, chocolate orange rind a la mode

Apple Pie caramelized apples, cider caramel, vanilla ice cream