

## CHEF'S TABLE

\$65 per guest

## BAR

house made foccacia  
smoked almonds  
mt zero mixed olives  
pickled vegetables  
galloni prosciutto

## PLATE

heirloom tomato, anchovy, wild sorrel  
stracciatella, pumpkin, cumquat, lavosh  
local cuttlefish, peppers, pine nuts, saltbush

## MAIN

plat du jour

## WITH

organic herbaceous leaves

## SWEET

seasonal frangipane tart

## NOTE

*We are unable to accommodate changes.  
Guests with individual dietary requirements may order from our a la carte menu,  
however, we do ask that the best part of your group commit to the Chef's Table  
to receive the complete experience. A \$25 per person cancellation fee applies if  
notice is not received within 48 hours. Weekends attract a 10% surcharge.*