



FOR THE TABLE

CINNAMON COFFEE CAKE & CHIVE BUTTERMILK BISCUITS



FIRST

POTATO LEEK SOUP

SOFT POACHED EGG | FRESH HERBS

BRIOCHE FRENCH TOAST

BOURBON BANANA CARAMEL | WHIPPED CRÈME FRAÎCHE

BEEF & RASPBERRY SALAD

ARUGULA | TOASTED PISTACHIOS | GOLDEN BALSAMIC

SMOKED SALMON CARPACCIO

CAPERS | PICKLED ONIONS | SPRING RADISHES | SALMON ROE

CRISPY DUCK CONFIT

SOUDOUGH WAFFLES | STRAWBERRY RHUBARB COMPOTE



SECOND

VENISON BURGER

WHITE CHEDDAR | CARAMELIZED ONIONS | FRENCH FRIES

ROLLED SOFT OMLETTE

BRAISED MOREL MUSHROOMS | GREEN GARLIC | MARSCAPONE CREAM

GRILLED SCOTTISH SALMON

ASPARAGUS | CHERRY TOMATOES | CUCUMBER | FIELD GREENS | GREEN GODDESS

NY STEAK & EGGS

DUCK FAT POTATOES | BÉARNAISE

RUBY RED PRAWNS & SOUTHERN GRITS

\$75 PER PERSON

TAX & TIP NOT INCLUDED