



THREE COURSE DINNER

APPETIZER

STEAK TARTARE

SHALLOTS | CAPERS | CURED EGG | SHAVED BRIOCHE

MAIN

BLACK SEA BASS

CELERIAC PUREE | KALE | CHICORY | PORK BELLY | RED WINE SAUCE

DESSERT

STICKY TOFFEE PUDDING

CANDIED PECANS | CHANTILLY

\$85

COCKTAIL

BETWEEN THE SHEETS

MARTELL VSOP | LIGHT RUM | COINTREAU | LEMON

\$16

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS