

Carversteak



Race Weekend Tasting Menu

Thurs, Nov 21 - Sat, Nov 23

\$233pp / + \$125 Curated Wine Pairing

— Amuse —

(Choice of)

Yellowtail Sashimi

Osetra Caviar, Ginger Ponzu

Foie Gras Torchon

Pistachio, Honey, Quince

Winter Greens

Artichoke, Prosciutto di San Daniele, Black Truffle Vinaigrette

— First Course —

(Choice of)

Wagyu Beef Cheek Ravioli

Pancetta, Leeks, Mushroom

Triple Seared Wagyu Carpaccio

Parmesan Frico, Black Truffle Emulsion

Hokkaido Scallops

Miso Glazed, Gai Lan Broccoli, Yuzu Koshu Butter

— Entree —

(Choice of)

Petite Dover Sole

Spinach, Vin Jaune Sauce

Pistachio Crusted Venison Loin

Pumpkin Gratin, Chestnut, White Truffle

F-1 Striploin

Red Wine Braised Shallot, Potato, Bordelaise Sauce

— Dessert —

Mignardise Cart

Chefs' Selection of Mini Creations

