



sweet corn & chili cappuccino

wild yellow fin carpaccio w/ quail egg, daikon sprouts, sesame glaze & cucumber sorbet

or

beet carpaccio w/ goat cheese cream, balsamico reduction, daikon sprouts & arugula

lamb racks in anchovy rosemary marinade w/ zin demi glaze, truffle potato cigar & ratatouille

or

wild mushroom truffle lasagne w/ baby spinach & farmer's market ratatouille

dark vahlrona chocolate mousse w/ cherry chili compote & white espresso foam

underground dinner ~ 4 october @ 7 pm ~ 4 courses