



Winter Season: Six Moments

2020

Our first commitment is to procuring pristine products.

Celebrating them is our honor.

<i>Gambas</i>	<i>Grassfed Beef</i>	<i>Potatoes</i>
<i>Cockles</i>	<i>Hamachi</i>	<i>Kanopi Garden</i>
<i>Sea Bass</i>	<i>Tony's peppers</i>	<i>Lettuce mix</i>
<i>Quail</i>	<i>Eggplant</i>	<i>Eggs</i>
<i>Pork Belly</i>	<i>Mustard</i>	<i>Piri piri</i>
<i>Hudson Valley</i>	<i>Sweet Corn</i>	<i>Butternut Squash</i>
<i>Chicken</i>	<i>Heirloom Tomato</i>	<i>Purple Potato</i>
	<i>Carrots</i>	

Six Course Tasting Menu - Vegan Alternatives Available To Each Course

\$125 Plus Tax

Please inform of us any allergies or dietary restrictions in your party

Chef Anthony Gonçalves