



DAILY MARKET MENU

\$41

FIRST COURSE:

Shaved Brussels Sprouts Salad

red onion, Pecorino Toscano, grain mustard vinaigrette

-or-

Tempura Fried Oysters

cauliflower puree, bok choy, caviar beurre

SECOND COURSE:

Bouillabaisse

scallops, mussels, whole prawn, Manila clams,
bok choy, shellfish broth

-or-

Grilled Hanger Steak

spinach risotto, baby carrots, foie gras emulsion

DESSERT:

Stone Park Cheesecake

strawberry coulis

-or-

Assorted Ice Creams & Sorbets

-or-

Sheep's Milk Cheese Plate

(\$6 supplement)

All market items can be ordered à la carte

October 23, 2017