

VEGETARIAN MENU

1st Course (set for all guests)

Sweet and sour beetroot, Tangarook pecans, black garlic, Olio Mio olive oil, wild sorrel, fresh goat's milk curd and whey

2nd Course

Our own polenta, charred sweet corn, black garlic, togarashi, wild rice

Sebago potato, cured yolk, mushroom, mushroom soy broth

3rd Course

Silken tofu, charred red dragon wombok, citrus kosho, puffed buckwheat, Japanese parsley

Koshihikari brown rice, shitake mushroom, organic wasabi, brown kelp, daikon

Side Dish 10

Charred brassica leaves, tahini, lemon

Salad of endive, cipollini, nasturtium vinaigrette

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, apple, roasted almonds

4th Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Warm crème caramel, blood orange, red miso, buckwheat, oxalis