

# WICKED BUTCHER

PURVEYORS OF FINE CUTS

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## AMUSE

**DRESSED OYSTER** mignonette, paddlefish caviar, champagne bubbles

Perrier Jouët Grand Brut

## FIRST COURSE

**LOBSTER BISQUE** Pernod, shellfish fritters, scallion

**TUNA CARPACCIO & FOIE GRAS** ligurian olive oil, chives, maldon sea salt

**STEAK TARTARE** chili oil, parmesan, green onions, capers, Yukon gold potato chips

**HAMACHI CRUDO** black tobiko, orange ponzu, Thai chili

**HEIRLOOM BEETS** salad of gold, red and pink beetroot, daikon, goats cream and watercress

Delaporte Sancerre, Taittinger Brut

## SECOND COURSE

**CENTER CUT FILET 8oz** gold mashed potato, red wine shallot butter, onion rings

**WASABI FURIKAKE AHI TUNA** porcini mushroom, basmati stir fry, wasabi purée

**AUSTRALIAN RACK OF LAMB** roasted garlic, chipotle balsamic reduction

**GINGER MISO CHILEAN SEA BASS** basmati rice, miso soy glaze, green apple curry nage

**DUCK BREAST** pan seared, glazed root vegetable, parsnip purée, cranberry gastrique

**DRY AGED RIBEYE 12oz** pommes purée, asparagus, peppercorn demi-glace

Caymus Cabernet Sauvignon | En Route Pinot Noir | Darioush Chardonnay

## THIRD COURSE

**DARK CHOCOLATE TART** peanut butter mousse, candied peanuts

**PAVLOVA** vanilla meringue, strawberry, orange pastry cream, micro mint

**MOLTEN CHOCOLATE SOUFFLÉ** crème anglaise, gold leaf

**STRAWBERRY CRÈME BRULEE** strawberry purée, strawberry compote, mint and cornflake crumble

Fonseca 20yr Tawny Port | Inniskillin 'Vidal' Ice Wine | Suntory Toki Whiskey Over Single Cube

**95 PER PERSON / 75 WINE PAIRING**

\*Tax and gratuity not included

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