



# CHEF'S TASTING MENU IN THE SADDLEROOM

## APPETIZER

CHOICE OF

### HAMACHI TARTARE **GF** **DF**

*Yellowtail tuna, shiso, yuzu, apple rice crackers*

### DUCK PASTRAMI

*Sweet potato croquettes, duck sauce*

### ROASTED RADISH SALAD **DF** **V**

*Sesame miso dressing, furikake, ramps*

## ENTRÉES

CHOICE OF

### HERB CRUSTED BEEF PETITE TENDER **GF**

*Leek fondue, pea purée, potato galette*

### LAMB SADDLE ROGAN JOSH

*Roasted lamb saddle, tomato yogurt curry, basmati*

### STUFFED CHICKEN SUPREME **GF**

*Scallion sausage, corn potage*

### TROUT RECHAD **GF**

*Kashmiri marinated grilled trout, red onion, crispy potatoes*

### MALABAR FRIED EGGPLANT **V**

*Malabar sauce, garlic rice*

## DESSERT

CHOICE OF

### CHOCOLATE BLACK SESAME CAKE

*Dark chocolate cake, black sesame ganache, black sesame brittle*

### ACAI CRÈME BRÛLÉE **GF**

*Coconut crumble, berries*

### MANGO AND COCONUT **GF** **DF**

*Mango mousse, coconut tapioca, strawberry gel*

**GF** GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

**75**

PER PERSON

*GST Included in Menu Price*

*Please Note: Menu Items Subject To Change*

*Restaurant Chef Shane Rutledge | Culinary Director Chi How Kit | Saddleroom Manager Roberta Funk-Saitta*