

THE CHEF'S TABLE



FIVE COURSES



RAW SCALLOP, APPLE, BISQUE, THAI BASIL, LIME



RISOTTO, WILD NETTLE, TROMPETTE



GIGHA HALIBUT, ONION, CHIVE, ARTICHOKE



GALLOWAY BEEF, CARROT, PINE NUT, GARLIC



61%:33% CHOCOLATE

APRIL 2022

THE CHEF'S TABLE



EIGHT COURSES



RAW SCALLOP, APPLE, BISQUE, THAI BASIL, LIME



POTATO, CAVIAR, SEAWEED, CHAMPAGNE



RISOTTO, WILD NETTLE, TROMPETTE



GIGHA HALIBUT, ONION, CHIVE, ARTICHOKE



GALLOWAY BEEF, CARROT, PINE NUT, GARLIC



CHEESE SELECTION



CITRUS, TEQUILA



61%:33% CHOCOLATE

APRIL 2022