



Multiple Course Plated



OPENING ACT

(CHOOSE 1)

Salmon Sashimi
Pickled Red Onion, Sea Beans
Lemon Vinaigrette

Tuna Crudo
Radish, Citrus Supremes
Cucumber, Chilli
Soy Vinaigrette

Seared Scallop
Blood Orange Sunchoke
Puree, Miso Butter

Squash Blossom Tempura
Citrus Scented Ricotta
Roasted Tomato (v)

Arancini
Prosciutto, Arugula Pesto
Pecorino Cheese

SUPPORT CREW

(CHOOSE 1)

Burrata Cheese, Heirloom Tomato
Candied Pecans, Mint
Balsamic Honey Glaze (v)

Strawberry and Beet Salad
Whipped Goat Cheese, Mint Pesto,
Arugula (v)

Farmers Market Salad
featuring local produce,
Seasonal Vinaigrette (v)

Watermelon, Feta Espuma
Pistachio and Mint Gremolata (v)

Beetroot Carpaccio
Whipped Goat Cheese
Walnuts, Fennel Salad (v)

Carrot and Ginger Soup
Lemon Creme, Crouton (v)

HEADLINER

(CHOOSE 1)

Seared Ribeye
Roasted Carrots, Parsnip Puree
Wild Mushroom, Romesco Sauce

Lamb Chops, Pistachio Crust
Roasted Yucca, Blistered Tomato
Mint Chimichurri

Roasted Chicken Thighs
Mushroom Risotto, Broccolini
Black Garlic, Romesco Sauce

Prawns, Mussels, Clams
Saffron Rice, English Peas
White Wine Sauce

Hasselback Salmon
Sticky Rice, Avocado Salad
Dynamite Sauce

Chef's Fish, Special
Roasted Romanesco Cauliflower
Pesto, Tarragon Butter

Lobster Pappardelle
Garlic Parmesan Butter Sauce
Truffle Oil

Mushroom and Leek Pasta
Saffron Lemon Sauce (v)

King Oyster Mushroom "Scallops"
Wilted Greens, Carrot Puree
Miso Butter (v)

Stuffed Poblano Pepper
Cashew Queso, Avocado Crema, Cilantro Lime Rice (v)

AFTER SHOW

(CHOOSE 1)

Sous Vide Pineapple
Apple Cider Rosemary Sorbet
Pistachio (gf)

Decadent Brownie
Poached Strawberry
Mascarpone Sorbet

Poached Pear Puff Pastry
Fresh Vanilla Ice Cream Lemon
Saffron Glaze

Creme Brulee
Caramelized Pineapple
Lavender Sugar (gf)

Strawberry Parfaits
Citrus Scented Ricotta Cream
Mint Syrup (gf)

Basque Cheesecake
Salted Caramel
Raspberries

Menus are subject to change

Additional courses and Upgrades are available upon request