



## CHEF'S TASTING MENU IN THE SADDLEROOM

### APPETIZER

CHOICE OF

#### SHORT RIB POLENTA CAKE **GF**

*Lemon beurre blanc, chives*

#### TUNA TARTARE **GF DF**

*Fennel, grapefruit, tarragon, rice crisps*

#### BUFFALO CAULIFLOWER **V**

*Blue cheese foam, bread and butter pickles*

### ENTRÉES

CHOICE OF

#### CERTIFIED ANGUS BEEF STRIPLIN **GF**

*Horseradish cream, dill, beets*

#### CHICKEN ROULADE **GF**

*Wild mushrooms, sauce Albuféra*

#### SABLEFISH

*Maple dashi butter, kale, pearl barley*

#### CHAR SUI EGGPLANT **GF DF V**

*Forbidden black rice, braised cabbage*

### DESSERT

CHOICE OF

#### CHOCOLATE PEANUT BUTTER SEMIFREDDO **GF**

*Chocolate ganache, peanut brittle*

#### RHUBARB PAVLOVA **GF**

*Meringue, custard, braised rhubarb*

#### TAHINI CAKE

*Blueberry gel, shiso*

**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