

# crabtree

KITCHEN + BAR

## COURSE ONE

### PORK BELLY & CHOCOLATE GNOCCHI

pan seared pork belly / chocolate gnocchi / raspberry gastrique / candied walnuts

### SMOKE SALMON AREPAS

Arepas / smoked salmon / fried capers / shallots / fromage fraiche

### WARM ROOT VEGETABLE PANZANELLA

Yam / parsnips / carrots / buttered leek goat cheese / focaccia bread / pine nuts / sage

## COURSE TWO

### ENDIVE SALAD

endive / radicchio / strawberries / pomegranates / bleu cheese / champagne vinaigrette

## COURSE THREE

### BOSC PEAR & FIG SORBET

palate cleanser

## COURSE FOUR

### FRIED QUAIL

buttermilk fried quail / savory yam tart / butter confit leeks / blackberry-cabernet preserves

### TENDERLOIN MEDALLION

4oz tenderloin medallion / twice-baked Yukon gold potato / prosciutto wrapped asparagus / bearnaise

### ACORN SQUASH RISOTTO

roasted acorn squash / arborio / macerated fig / chopped walnuts / kale / goat cheese

## COURSE FIVE

### VIENNESE CHOCOLATE TORTE

7 layer chocMo single origin chocolate cake / fresh strawberries / dark chocolate ganache

### MIXED BERRY TARTE

macerated mixed berries / shortbread tart shell / chantilly cream

### ANISE PANA COTTA

anise pana cotta / candied lemon crumble