

appetizers

Chestnut Soup **I** Grilled Beech Mushrooms, Asian Pear, Cognac and Salted Boondi

Soup of The Day **I** From our Campton Bistro, Please Ask Your Server for Today's Soup

Masala Yoghurt Croquettes **I** Chili Aioli & Spiced Chips

Endive Salad **I** Young Beets, Sourdough, Almonds, Sheep's Milk Curd and Ginger

Hamachi Crudo **I** Masala Chaas, Jalapeno, Melon-Radish and Citrus

Maine Lobster **I** Hearts of Palm, Heirloom Carrot, Coconut Curry

**supplement \$10.00 / \$20.00*

entrée

Guinea Hen "Samosa" **I** Tomato Butter, Fuyu Persimmon and Frisee Salad

Black Cod **I** Tamarind Glaze, Cauliflower Variations, Garam Masala and Raisins

Angus Beef Filet **I** Celery Root Mousse, Swiss Chard, Black Truffle and Pepper Jus

Roasted Cauliflower **I** Dry Berries and Nut Crust, Lentil Kitchdi and Lime Yogurt

String Hopper **I** Korma Broth, Cashews, Brassicas and Black mustard



desserts

Dark Chocolate I *Chestnuts, Caramel, Yuzu*

Citrus I *Sunchoke, Chai and Soft Truffle Cake*

Meyer Lemon Cheesecake I *Citrus Glaze, Berry Gel, and Raspberry Sorbet*

Cheeses I *Selection of Three Local and Imported Artisanal Cheeses*

lunch menu 2-course 48.00 I 3-course 58.00

Executive Chef Srijith Gopinathan