

ISLAND BRASSERIE | 69

ONION SOUP

Burnt Onion Powder | Crispy Shallot | Gruyère Tuile

WEDGE SALAD

Iceberg Lettuce | Bacon Marmalade | Blue Cheese | Tomato | Scallions
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Blue Cheese Dressing

CLASSIC CAESAR SALAD

Baby Gem | Lemon Breadcrumbs | 5 Years Parmigiano |
Spanish Anchovies | Caesar Dressing

BONE MARROW

Braised Ox Cheek | Pickled Mustard Seeds | Toast

CLASSIC BEEF TARTARE

Tonnato Sauce | Shallots | Egg Yolk | Anchovy | Chips

GOLDEN BEET RAVIOLI

Local Goat Cheese | Saffron | Pistachio Dukkah | Mint Oil

BEETROOT WELLINGTON

Mushroom Duxelles | Spinach Crêpe | Cabbage | Port Wine Jus

CRUSTED SALMON

Fennel Velouté | Rainbow Swiss Chard | Lemon-Preserved Gribiche |
Salmon Roe

ROASTED CHICKEN BREAST

Za'atar | Market Vegetables | Squash Purée | Chicken Jus

SKIRT STEAK

Black Garlic Romesco | Marcona Almonds | Charred Citrus

MANGO & CARDAMOM CRÈME BRÛLÉE

SOUFFLÉ OF THE DAY

Chef's Choice Ice Cream

BASQUE CHEESECAKE

ORANGE THREE WAYS

Sponge | Burnt Orange Gelato | Orange Compote

ESPRESSO MARTINI PANNA COTTA

Baileys | Coffee