

## A Taste of The Cliff by Chef Jordan Bayes

## Happy Egg

Bacon & Brioche Croutons

2 Maldon Oysters

Shallot, Cucumber

or

Chilled Butternut Squash

Coconut Milk, Dukkah

Sautéed Maine Scallop

Oscietra Caviar, Beurre Blanc

or

Poached Asparagus

Sauce Choron, Sun-Dried Tomato

Snake River Gold Wagyu 4oz Fillet

Sticky Short Rib, Pomme Anna, Black Truffle

or

Octopus Cooked Over Coals

Peperonata, Spiced Aubergine, Courgette

A Selection of European Cheeses

Cranberry Baguettes, Garnished

or

Tropical Fruit Pavlova

Mango Sorbet

\$495 per person