



FERGIE'S CAFE

3 or 5 COURSE FIRESIDE DINNER

\$69/\$99

3-COURSE

1st COURSE

Albacore Tuna Crudo w/ tempura pickled yellow foots, yuzu ponzu gel & fried bull kelp

2nd COURSE

Black Garlic Beef Shin w/ porcini mushroom jus, celery root croquettes, pine mushrooms

3rd COURSE

Sticky Toffee Pudding w/ sugar pumpkin, miso white chocolate caramel & whiskey

5-COURSE

1st COURSE

Sunchoke Velouté w/ truffle tapenade, acorn squash crisp, bacon fat snow, leek ash

2nd COURSE

Albacore Tuna Crudo w/ tempura pickled yellow foots, yuzu ponzu gel & fried bull kelp

3rd COURSE

Venison Tartare w/ duck liver parfait, chocolate rye toast, pickled fig, juniper spice, endive

4th COURSE

Black Garlic Beef Shin w/ porcini mushroom jus, celery root croquettes, pine mushrooms

5th COURSE

Sticky Toffee Pudding w/ sugar pumpkin, miso white chocolate caramel & whiskey