

Chateau

Dinner

Starters

- crudité of raw vegetables, herbed labneh, eggplant hummus 16
mushroom croquettes, basil aioli 12
crispy cauliflower, spiced honey, almond dukkah 12
hiramasa crudo, avocado, puffed wild rice 18
corn tortelloni, foie gras, corn nuts 24
moroccan lamb meatballs, spicy tomato, feta, grilled country bread 26
artisanal cheeses 3 for 18 / 5 for 30

Salads

- market greens, fennel, radishes, green goddess dressing 16
haricot vert, ricotta salata, hazelnut vinaigrette 18
kale, parmesan croutons, garlic anchovy dressing 18
fattoush, cherry tomatoes, cucumbers, fried pita, sumac 18
speck, arugula, apples, walnuts 20

Seafood

- poached prawns, green cabbage, cashews, crispy onions, chili, lime 28
steamed mussels, pernod, garlic toast 25
grilled spanish octopus in escabeche, tarbais beans, celery 25
roasted wild salmon, cauliflower cream, spinach 34
grilled branzino, braised fennel, bouillabaisse 35

Meat

- roasted free range chicken, potato puree, cipollini onions 28
bolognese, fresh spaghetti, veal and beef ragout 30
belcampo farms organic beef burger, french fries 26
crispy pork belly, roasted corn hash, apple mostarda 35
grilled new york strip, shallot bordelaise 48

Vegetables/Sides

- roasted heirloom carrots, pistachio aillade, yuzu 18
grilled artichokes, romesco, parmesan 20
wild mushroom hash, confit potatoes, lemon creme fraiche, soft herbs 22
broccolini, shallots, garlic, chili 12
warmed beets, fried chickpeas, tahini 12
ancient grains, kale, currant relish, pine nuts 12
truffle parmesan fries 12

Sunday Night Special

- buttermilk fried chicken kale slaw, mashed potatoes, honey chicken jus 30



Executive Chef Rhoda Magbitang

PLEASE REFRAIN FROM TAKING PHOTOGRAPHS AND SMOKING