

twenty-eight ATLANTIC

three-course prix fixe menu
\$145 ++ per person

Enhancements

Caviar served with Traditional
Accompaniments
Prestige \$175 Siberian \$200

Artisanal Cheese Plate \$31
crackers, preserves

Oysters \$24
6 oysters, mignonette, cranberry
horseradish, cocktail sauce

Charcuterie \$31
Livoni meat selection, sourdough, chutney

Sashimi \$35
hamachi, verlasso salmon, tuna*

First Course

Duxbury Oysters
tuna, lychee, ginger, caviar

Spring Asparagus
egg custard, ham, smoked gouda,
mushrooms

Tuna Crudo
leche de tigre, passion fruit, sweet potato

Onion Brodo
croustade, gruyère, vegan caviar

Summer Burrata
heirloom tomato, pedro pepper jam, guava,
ham, herbs

Lobster Carbonara
pork guanciale, shiitake, egg, belper knolle

A5 Wagyu Tataki Maki
furikake, yuzu chili, stone fruit

Second Course

Australian A5 Strip
beef cheek, celeriac, mushroom, potato

Atlantic Halibut
spruce, spring vegetable, risotto, saffron

Duck
confit, zucchini, barley, stone fruit

Butter-Poached Lobster
prawn, crab, fennel, corn, sea lettuce

Heritage Chicken
shallot, gnocchi, heirloom vegetable,
black berry, mustard

Baby Artichoke
barigouile, dauphinois, black garlic
jerusalem artichoke purée

Dessert

Honey Ice Cream
oat cookie pieces, local bee pollen

Vanilla Bean Mousse
hibiscus fluid gel, strawberry rhubarb
sorbet

Chocolate Ganache
candied pistachios, mandarin sorbet

twenty-eight ATLANTIC

seven course tasting menu

\$195++ per person

\$80++ wine pairing

Amuse Bouche

Duxbury Oysters

tuna, lychee, ginger, caviar*

Tuna Crudo

leche de tigre, rice crisp, passion fruit, sweet potato*

Ruinart Blanc de Blancs – Remis, France

Spring Asparagus

egg custard, ham, smoked gouda, mushrooms

Ramey Cellars Chardonay – Russian River

Palate Cleanser

Atlantic Halibut

spruce, spring vegetable, risotto, shiso

Château d'Esclans Rock Angel Rosé – Côtes de Provence, France

Australian A5 Strip

beef cheek, celeriac, mushroom, potato*

Château Lassègue Les Cadrans de Lassègue –

Saint-Émilion, France – Grand Cru

Chocolate Ganache

candied pistachios, mandarin sorbet

Batasiolo Moscato d'Asti Bosc d'La Rei i– Piedmont, Italy