

THE ALSTON

THE CHEF'S SELECTION

\$65 PER PERSON

FIRST COURSE

Choice Of

CITRUS SALAD

watercress, endive, pistachio granola

CARROT VELOUTE

espelette oil, pepita tuile

SECOND COURSE

Choice Of

6 OZ WAGYU COULETTE STEAK FRITES

shoe string potatoes, sauce diane

WAGYU BEEF BOURGUIGNON

braised wagyu short rib, black trumpet mushrooms, glazed pearl onions

ORA KING SALMON ALMONDINE

preserved lemon, toasted almond, brulee haricot vert

CHICKEN CHASSEUR

french hunters sauce, foraged mushrooms, shallot jus

ARTICHOKE BARIGOULE RISOTTO

celery root, garlic confit, saffron beurre noisette

DESSERT

Choice Of

CHOCOLATE LAVA CAKE

Crème Fraiche Ice Cream, Chartreuse, Citrus

APPLE TART TATIN

Grilled Carrot Ice Cream