

THE ATLANTIC

ON ARRIVAL

FLANK STEAK TARTARE, ROASTED PINEAPPLE, BUCKWHEAT CRUMPET
picanha nigiri, kristal caviar, miso soy

BEEF TONGUE KUSHIYAKI, TERIYAKI GLAZE

bone marrow and beef cheek croquettes, romesco, manchego
NV Rockford Sparkling 'Black Shiraz' Barossa Valley, South Australia

FIRST

VIETNAMESE PHO BO

brisket, short rib, tendon, rare beef
2023 Cep By Chenin Blanc Anjou Blanc, Loire Valley

SECOND

RUMP TATAKI

gratinated bone marrow, charred leeks, hazelnut vinaigrette
2022 Clos Cibbone 'Tentations' Rose Côtes De Provence, France

THIRD

EYE FILLET

sunchoke, warrigal greens, betel leaf béarnaise
2008 Standish Wine Co. Grenache Noir 'El Standito Proyecto' Yecla, Spain

FOURTH

RIBEYE BONE IN, 42-DAY DRY AGED IN
BEEF TALLOW T-BONE, 30-DAY DRY AGED
charred lemon, salsa verde

2016 Hentley Farm Shiraz 'The Beast' Barossa Valley, South Australia

ACCOMPANIMENTS

COS HEARTS, PISTACHIO VINAIGRETTE, COMTÉ
heirloom tomatoes, shallot dressing

FIFTH

YOGHURT PANNACOTTA
macerated berries

