



STARLIGHT DINNERS

At the Cliffhouse Bistro

I

TOMATOES & BURRATA CHEESE

air dried strawberries - berry vinaigrette - croutes
cheddar shortbread - hazelnuts

II

SEARED TUNA TATAKI

ahi & albacore tuna - crab & lobster wontons
kefir lime & pepper emulsion

III

SESAME CONFIT DUCK

reibekuchen - braised apple & red cabbage
curried mango coconut sauce

PALATE CLEANSER

lemon sorbeto with amaro averna & mint

IV

ROAST VENSION LOIN

chanterelle - maple butternut - mange tout peas
parsnip mash - fig & thyme gastrique

V

LEMON CRÈME BRÛLÉE

pistachio brittle & charcoal tuille