



bistro & oyster bar

BY CHEF DANIEL BOULUD

White Asparagus Soup

Lump Crab, Yellow Potato, Fines Herbes



Cavatelli Bolognese

Aged Parmesan

Tasmanian Sea Trout

Morel Mushrooms "À La Crème" English Peas

Tomato & Fennel Braised Lamb Stew

Heirloom Carrots, Mint, Soft Polenta

Includes a Glass of

McGuigan Sauvignon Blanc 2015, NSW, Australia

McGuigan Shiraz 2014, NSW, Australia

or

Strawberry-Kiwi Iced Tea

Join Us For After The Show For Only \$10

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream