



Chefs Table **MENU**

In conjunction with Amber Lane Distillery

First Course

Wild Mushroom, Truffle + Parmesan Arancini

Fig + Chicken Liver Pate Croute

PAIRED WITH EQUINOX SINGLE MALT

Second Course

Duck Prosciutto with Peking Duck Dressing, Shallot + Prawn
Cracker Crunch

PAIRED WITH SILK LANE

Third Course

Kingfish Ceviche with Coconut Milk, Kaffir Lime +
Coriander

PAIRED WITH RUE DE LA LIQUEUR

Fourth Course

Slow Cooked Beef Short Rib with Shitakes Coffee Glaze
+ Onion Rings

PAIRED WITH NOBLE LANE

Fifth Course

Apple Charlotte with Bruleed Custard, Candied Pecans +
Pedro Ximenez Syrup

PAIRED WITH PX 131