

JACKSON RANCH

3 COURSES FOR \$80 PER PERSON

entree

Comté fondue, risoni, smoked corn, cipollini onion, caper, lovage

Tuna crudo, coconut, jalapeno, tigers milk, blue corn tostada

Hot & Sour Duck, green papaya, vermicelli, Vietnamese herbs, nuoc mam

mains

Pan fried Salmon, baby winter vegetables, saffron lemon beurre blanc

Korean fried chicken, our kimchi, sushi rice, furikake, kewpie

Spiced Milton lamb shoulder, kipflers, Dutch carrots, pomegranate, tahini, curry leaves

dessert

Vanilla panna-cotta, rhubarb, pickled ginger, biscoff

Warm chocolate tart, raspberry sorbet

Fromage - Lingot D'Argental, double cream - France, our chutney, lavosh

sides

Garden leaves, pickled eschalots horseradish vinaigrette \$10

Cauliflower, parmesan, almonds \$10

Fries with smoked aioli \$10



specials

Appellation oysters

Natural with lemon \$4ea

Finger lime & nori vinaigrette \$4.50ea

Spiced mulled wine, orange,
cointreau, cinnamon & clove \$14