

# GLOWBAL

## DINE OUTSIDE 2020

DINE-IN MENU \$45PP | AUG 21ST - SEPT 21ST

### CHEF'S AMUSE-BOUCHE

## COURSE 1

### STRAWBERRY SALAD

candied orange zest, torn basil  
agazzis hazelnut butter, crumbled feta  
brown butter rye

## COURSE 2

### CHAR GRILLED LAMB SIRLOIN

steel cuts oats "risotto" with spinach  
candied beets, kalamata honey

#### - ADD ONS -

#### LOADED OSCAR \$8

bay scallops & rock prawns with béarnaise

#### WEST COAST THERMADOR \$12

1/2 lobster & scallop mousse, tarragon, brown butter froth

#### - OR -

### CRAB & HERB CRUSTED LING COD

thick crab crust with fresh garden herbs  
smoked tomato & lobster broth, wild rice  
rainbow chard

#### - COD ADD ONS -

2 JUMBO PRAWNS \$6

2 JUMBO SCALLOPS \$8

## COURSE 3

### WHITE CHOCOLATE &

### LAVENDER "POT DU CRÈME"

macerated summer berries, juniper chantilly  
pecorino tuille