

VUE 1913

AN AMERICAN BRASSERIE



FOR THE TABLE

CHEF'S CAVIAR SERVICE* MKT
1 oz caviar, pommes soufflé, crème fraîche, chives

CAVIAR* 80
½ oz, potato pavé, crème fraîche, chives

BREAD SERVICE 12
hokkaido milk bread, sorghum butter, maldon salt

BEGINNINGS

CAESAR SALAD* *gf* 18
baby gem lettuce, shaved root vegetables, caesar espuma

ROASTED BEETROOT TART 19
salt-roasted red beets, pickled yellow beets, honey gelée, crème fraîche

POTATO & SPRING ONION BISQUE *gf* 14
parmesan foam, onion tuile

HICKORY NUT GAP BEEF CARPACCIO* *gf* 20
puffed beef tendon, pickled mustard seed, jammy egg, lemon & caper air

HAMACHI CRUDO* *gf df n* 21
almond milk ajo blanco, salsa macha, grape

THE MIDDLE

ROASTED HARPER MOUNTAIN MUSHROOMS *gf vg* 22
black garlic miso, black rice cracker, microgreen salad

CHARRED SPANISH OCTOPUS* *df* 25
romesco, romanesco, preserved lemon

BLANQUETTE DE VEAU 29
sweetbreads, blonde velouté, glazed baby carrot, spring onion

RABBIT & TRUFFLE *gf* 28
currant & rabbit jus, frisée, pickled grape, pink peppercorn

MAINS

FILET MIGNON* *gf* 76
potato mousseline, broccolini, mushroom duxelles, bordelaise

PAN-ROASTED BLACK BASS* *gf* 45
asparagus, smoked mussels, soubise, snap pea, blistered tomato

SMOKED DUCK BREAST* *gf* 54
port-poached pear, charred bok choy, confit croquette, port reduction

PROSCIUTTO-WRAPPED ELK* *gf* 70
parsnip purée, celeriac pavé, charred leek, green peppercorn demi-glace

Gluten-friendly bread available upon request

gf gluten-friendly *vg* vegan *n* contains nuts/peanuts *df* dairy-free

*This item contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.