

SobreAlesa

\$98 Prix Fixe Menu

Caviar Service: + \$50 pp

Cocktail Pairing: + \$40 pp

1st Course

Truffled Wagyu Beef Tartare

shiso leaf | gran padana cheese |
smoked tobiko | inca pepper |
mustard oil | adobo milk bread

OR

“Suya” Spiced Butternut Squash Soup

toasted pumpkin seed |
impossible meat kofta | mustard oil |
nigella seed crema

2nd Course

Charred Winter Squash & Heirloom Potato Salad

labneh | cornichon | spiced walnut |
green olive chimichurri |
roasted red beet romesco

Bread Course

House Roti Bread

“red stew” honey butter

3rd Course

Mary’s Free Range Duck Breast

cashew miso glazed savoy cabbage |
fig wood smoked sweet plantain |
sour orange cognac sauce

OR

Moroccan Roasted Style Cauliflower

tahini chestnut honey | mustard green |
puffed “dirty” rice | obe ata sauce

4th Course

Salted Caramel Pot De Creme

carbonated fizzy grape | coconut cookie |
coconut espuma



VINEYARDS & WINERY

New Year's Eve