



SUNSET DINNER MENU

Start time is 6:00PM

SPARKLING WINE & CANAPÉS

served on 2nd floor veranda

NV Sparkling Wine, Decoy
Brut Cuvée, California

Beef Tartare **D**
brioche, shaved parmesan cheese

Scallop Ceviche **SF**
truffle vinaigrette

Mushroom Fritter **D G**
kimchee tartar sauce

SALAD

served on 1st floor of D Richard's
Spinach And Avocado
crispy zucchini, dry miso

APPETIZER

Yellowfin Tuna Crudo
foie gras, crispy quinoa, ponzu

ENTRÉE FROM OUR JOSPER OVEN CHARCOAL FIRE

Surf & Turf **D**
beef filet mignon 5oz & red snapper fillet
creamy potato puree, burnt broccolini

SWEET

Apple And Lemon Millefeuille **G**
extra virgin olive oil crust, lemon and
vanilla pastry cream, apple compote

150.00 PER PERSON

includes Decoy sparkling wine

WINE PAIRING GLASS

WHITE WINE

2019 Grüner Veltliner
Gobelsburg Kamptal | Austria
18 / 90

2020 Chardonnay | La Crema
Sonoma Coast, California
16 / 80

RED WINE

2021 Grenache Blend | Mont-Redon
Réserve | Côtes du Rhône | France
9 / 45

2019 Cabernet Sauvignon
Avalon | Napa Valley
18 / 90

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

All Pricing is in USD. Exclusive of 18% Service Charge, 13% GST.
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions.