



# ORIGINE

MEAT MENU

## Appetizer

### Foie Torchon

Black truffle, onion relish, brioche **G D A**

or

### Beef Carpaccio

Arugula, parmesan shaving, grain mustard vinaigrette, pine nut cracker **G D N**

## Soup

Parmesan velouté, sage Confit chicken, morel dust **D**

## Sorbet

Lemon sorbet

## Main Course

### Wagyu MS 6-7

Celeriac silk, broccolini, wild mushroom cream, roast garlic pesto, sweet potato, cherry tomato, natural jus **G D N**

or

### Corn-fed Chicken

Herb crust, roasted carrot, green peas, erangi mushroom, mash potato, caramelized charred onion jus **G D**

## Dessert

Amaretto Tiramisu, Mocha Anglaise **G D**

or

Valrhona Dark Chocolate Tart **G D N**

Orange scented chocolate splash, berry compote

Tea or Coffee, Petits Fours **D N**

**A** Alcohol   **N** Nuts   **G** Gluten   **D** Dairy   **S** Shellfish

Please inform your server of any allergies, dietary restrictions,  
or if you wish to order a dish tailored to your preference.