

GATSBY

By Windsor Arms

DINNER

APPETIZERS

BAGUETTE 5

truffle scented herb butter | black olive tapenade

HONEYDEW MELON GAZPACHO 10

cucumber salsa | balsamic | basil cress

LEAVES OF ENDIVES & WATERCRESS 17

ice wine compressed peaches | watermelon radish
spiced cashews | agave citrus vinaigrette

BUFFALO MOZZARELLA SALAD 18

vine ripe tomatoes | balsamic | watermelon radish
pistachio crumble | basil pesto aioli

LOBSTER ARANCINI 19

risotto fritters | mascarpone | green pea aioli

SEARED YELLOW FIN TUNA 21

seeding cress | radish slaw | mango | cilantro sour cream | wonton crisps

BEEF TARTARE 32

avocado | pickled shallots | arugula | quail egg | spiced corn tortillas

MAINS

LEMONGRASS COCONUT CHICKPEAS 23

rice | bok choy | daikon slaw | mango | cashews

TAGLIATELLE & PRAWNS 28

chardonnay cream | arugula | herb panko crumbs

CORNISH HEN 35

quinoa | edamame | honey beetroot puree
balsamic | summer squash | seedling cress

BLACK COD 62

pickled pearl onions | haricot vert |
fingerling potatoes | blood orange nage

BEEF TENDERLOIN & FOIE GRAS 70

gratin potato | crème fraiche | sweet corn puree
king oyster mushrooms | pinot noir jus