

# ACRU

## **Prawn Toast**

*Bee pollen, pickled magnolia flower*

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## **Line-caught Bluefin Tuna**

*Monkfish liver, trout roe*

## **White Asparagus**

*Scallop, rhubarb, spring green, beef broth*

## **Sea Bream**

*Razor clam, english pea, chicken & pea sauce*

## **Lamb Leg**

*Red pepper, negroni jus*

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## **Pavlova**

*Salsify ice cream, White chocolate, pink lady granita*

## **Salted Caramel Ice Cream**

*Brûléed & infused with toasted hay*

## **Pâte de Sumac**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness*

Tasting Menu \$95/ Standard pairing \$85 / Wine lovers Pairing \$195

@acruncyc