

ICON

Winter 2009 Restaurant Week
\$35 - 4 Course Pre Fixe

RAW

big eye tuna – *strawberry, cucumber, mojito*

vine tomato – *buffalo mozzarella, basil mayonnaise, saffron, niçoise olive*

charantaise melon – *goat cheese, fennel, acacia honey, prosciutto, arugula, sherry*

salmon pastrami – *pear slaw, pickled pearl onion, cornichon, grape mustard, rye toast*

COLD

micro mixed greens – *grilled watermelon, baby tomato confit, cabernet vinegar, pistachio*

poached asparagus – *roasted shallot cream, prosciutto, walnuts*

hawaiian blue king prawns – *hearts of palm, yuzu, avocado, extra virgin olive oil*

WARM

crispy duck confit – *basil mustard, raisin paper, micro greens, sherry #9, lavender smoke*

poached filet of beef – *spinach fondue, pomme soufflé, red wine shallot sauce*

veal meatball – *eggplant, tomato compote, basil*

chicken lollipops – *maytag blue, celery, parsley, “buffalo sauce”*

HOT

scottish salmon – *sunchoke, asparagus tips, lobster vanilla sauce*

pork belly – *celery root, english stout*

new zealand cockles – *chorizo, purple potato, celery*

SWEET

Concord Grape - Sorbet and Sauce with Peanutbutter Poundcake and Powder

White Chocolate and Blueberries - Kaffir Lime Sorbet, Pistachio and Tobacco

Selection of any 4 Dishes