

ORIGIN GRILL

STURIA CAVIAR DINNER

In collaboration with



Sturia Caviar Dinner

Chef Simon Bell

Amuse Bouche

Caramelized Onion Marmalade on Toast, Crème Fraiche, Grated Horseradish, Gold Leaf

G, D

Beetroot Fennel Cured Tasmanian Salmon, Fermented White Miso, Shoyu Ikura, Micro Coriander

SE

Comte and Potato Espuma, Guancale Crisp, Gougere

G, D, E

Bread and Butter

Origin Signature Sour Dough Bread, Maison Bordier Sea Salted Butter, Espellete Pepper Butter

G, D

Starter

Sturia Vintage Caviar

Carabinero Scarlet Prawn Crudo

Mayer Lemon, Bafun Uni, Pistachio, Blood Orange Vinaigrette, Kinome

SE, SH

Palatte Cleanser

Heirloom Tomato Granita, Micro Basil, Key Lime

Entrée

Sturia Oscietra Caviar

Milk Poached Murray Cod

White Asparagus, Beurre Blanc, Dill Oil, Borage Flowers

SE, D, A

Main

Sanchoku Full Blood Wagyu Tenderloin

Confit Celeriac Mousseline, Cognac Mustard Jus, Pave Potato, Winter Black Truffle

D, A

Dessert

Raspberry Flower

Citron Sponge, Blood Orange Mousse, Lemon Meringue

G, D, E, T

Parisian Mignardise

