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FOOD
FOR THE
COMMON
GOOD
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DINNER

FOR THE TABLE

CHEESE PLATE	21
chefs' selection of imported & domestic cheese variation of local raw honey apricot figs	
CURRIED MUSSELS	19
coconut broth lemongrass tomato	
FOIE GRAS	23
fig butter blackberry-brandied gastrique cocoa nib crumble	
CAMEMBERT BRIE v g	15
puff pastry fig jam local honey marcona almond crostini	
OYSTERS g f	MP
cocktail mignonette jalapeno-bacon toasted black lime	
PRAWN & ENDIVE g f	17
red onion creme curry emulsion charred endive pistachio	
CARDAMOM & FENNEL SEED PORK BELLY g f	17
pomegranate mousse saffron glaze	
CONFIT DUCK RAGOUT g f	17
mascarpone white polenta	

BEGINNINGS

COMMONWEALTH SALAD v g g f	H-7 F-13
ADD A GRILLED CHICKEN BREAST OR FLAT IRON FOR 8	
euro blended greens english cucumber apple roquefort bleu marcona almond commonwealth house dressing	
FRISÉE & ARUGULA SALAD g f	H-9 F-15
roasted garlic braised shallot lardon blood orange supreme sunflower seeds black lime vinaigrette	
HUNGARIAN PEACH SOUP v g g f	9
SERVED CHILLED OR HOT honey thyme crème chantilly	
CREAMED BEETROOT SOUP v g g f	9
SERVED CHILLED OR HOT charred dill crème fraiche	

MAIN COURSE

TIKKA MASALA g f	27
spiced chicken roulade charred leek sauce masala jasmine rice	
ROASTED CHICKEN BREAST	27
carrot-ginger emulsion onion pussers currant demi	
TANDOORI DUCK BREAST	35
brussels confit apricot cocoa soil black lime pistachio	
RACK OF LAMB	43
candied brussels sprouts peruvian potatoes foie gravy	
CHEF'S FRESH CATCH	MP
See server for today's selection	
FLAT IRON g f	41
celeriac pearl oyster mushroom foie gras blackberry butter	
CAST IRON SCALLOPS g f	35
english pea puree sea beans saffron poached fennel roast apple beurre blanc	
TRUMPET "SCALLOPS" v g g f	27
king oyster mushroom spaghetti squash walnut butter sea beans english pea puree	
VEAL BALLOTINE g f	45
chard mushroom duxelle peruvian potato mushroom cognac demi	

