



## MENU - FEB

### Breakfast

BESPOKE FRUIT PUREES WITH AGROPONIC BOOSTERS  
POMEGRANATE JUICE, HOLY BASIL PLUNGE  
TAHINI ALMOND BREAD, DRIED FIG PASTE, CASHEW BUTTER  
ORGANIC COFFEE SHOT, MATCHA VANILLA SPONGE  
HOMEMADE RAW GRANOLA, TOASTED NUTS, DRIED FRUITS, PURE APPLE JUICE  
SPLASH  
SEASONAL FRUITS, STEEPED IN CARAWAY WATER, FREEZE DRIED GRAPES AND SEEDS  
OVERNIGHT OATS, ROASTED APPLES, SMOKED CINNAMON YOGHURT  
NUTMEG OAT COOKIE TO DIP INTO DATE CAPPUCCINO  
BEETROOT CHOCOLATE CAKE, LEMON CASHEW FONDANT CREAM  
MACCA SCONES, DRIED FRUIT PASTE, COLD PRESSED BUTTERS  
TURKISH SEEDED QUINOA TOAST, AVOCADO, CILANTRO, GRILLED LIMES  
CORMEAL FOCACCIA, TOMATOES, GREEN SAUCE  
BERRIES, GRAPES, LEMON SOAKED ACTIVATED ALMONDS, OVEN ROASTED GRAINS  
ROASTED STONE FRUIT, LIME DRENCH, JELLIED VANILLA COCONUT CREAM  
GLUTEN FREE TEA CAKE, CINNAMON APPLES, TEA SMOKED CASHEW CREAM  
FLATBREADS, DAAHL, DEHYDRATED MANGO PASTE, SEEDS  
SMOKED EGGPLANT, TOMATOES ON THE VINE, TURKISH SEEDED CRISPS  
SEEDED STEAMED FENNEL BAGEL. PECAN CLOTTED BUTTER, DRIED STRAWBERRY  
PASTE  
CHICKEN CONGEE, SALTY AND SWEET SIDES  
LAZY SUSAN'S, DIRTY TOMATOES, BASIL PUREE  
POACHED EGGS, CRISPY CHICKEN SKIN, BROKEN TOAST, MINI LOCAL GREEN SHOOTS  
TOMATO TARTE TATIN, DELICATE LEAVES, CRUMBLLED VEGAN CHEDDAR CHEESE

### Seafood

TUNA TARTARE, SWEET PICKLES, CILANTRO, MICRO BASIL, WASABI WATER, HOME  
FRIED CORN CRISPS  
CRAB SANG CHOI BAU  
VELVET SOUP OF YELLOW HEIRLOOM TOMATOES, SINGED SHRIMP  
MUSSEL BROTH, WHITE FISH FRY, BABY VEGETABLES, LEMON CREAM  
OYSTERS WITH LEMON BALM WATER AND SESAME OIL ON ICE

ORGANIC VIRGIN MARY FLOOD, PICKLED CELERY AND CALAMARI DICE  
 SQUID SKEWERED ON ROSEMARY TWIGS WITH NATURAL OILS AND LEMON WEDGE  
 AVAILABLE OPEN SEA CRUSTACEANS ON ICE WITH SEA FLAVOURS, COLD UNSALTED  
 BUTTERED WHOLEMEAL BREAD, VIDALIA ONION INFUSED RED VINEGAR  
 CLAMS AND CHICKPEA TOAST, GREEN PEPPER BUTTER  
 COD INFUSED SUSHI-RICE, AVOCADO, YUZU SOAKED TOMATO CHOP, CILANTRO  
 SQUEEZE  
 CAVIAR ON NASTURTIUM ICE, EGG WHITE, FRESH PRESSED WAFERS, CRÈME FRAICHE  
 GOOSEBERRY AND FENNEL SALAD WITH HOUSE SMOKED TUNA BELLY, REDUCED  
 WHITE RED AND FIG BALSAMIC  
 CRAB GNOCCHI, BURNT ONION WATER, CHOPPED HERBS, LEMON GRATE  
 ROUGH SEAFOOD CHOP, CEVICHE WATER, SESAME CRISPS, YOUNG AROMATIC LEAVES  
 PAPER WRAPPED PINOT NOIR CURED RIVER CAUGHT SALMON, DENSE SOURDOUGH,  
 ONIONS, CAPERS, AROMATICS,  
 CHERRY WOOD SMOKED LINE CAUGHT TROUT, WHISKEY HERB BUTTER, WALNUT  
 POPOVERS  
 OLIVE OIL POACHED SHRIMPS, LIME AND FENNEL FLOOD, HERB TEMPURA  
 MIXED STEAMED SEAFOOD, CITRUS MIRIN DRIP, SALTED ONIONS, SUGAR-CURED  
 LEMONS, SIDE OF BOILED EGG COLESLAW  
 SMALL MARJORAM PASTA SHELLS, WHITE FISH, CAPERS AND RICOTTA  
 LOBSTER POACHED IN OCEAN WATER, ROASTED FIG AND TOMATO STEW, SCORCHED  
 LEMONS  
 OLIVE OIL POACHED SALMON, ROASTED CAULIFLOWER PUREE

## Salads

CHOPPED FRIED WHITE CORN TORTILLAS, STEAMED TOMATOES, AVOCADO WEDGE,  
 MINT SHOOTS, CRUSHED GARLIC TOFU  
 A DELICATE SALAD OF AROMATICS, SHOOTS AND MICRO HERBS, CLASSIC  
 VINAIGRETTE, AIR-DRIED ONIONS  
 LITTLE GEM SALAD, ZA'ATAR CAULIFLOWER CRUMBS, SWEET PARMESAN CRISPS,  
 ONION VINAIGRETTE  
 SALT CRUSTED FALAFEL CRUSH, CUCUMBERS, SALTED YOGHURT, FENNEL FRY,  
 PAPRIKA DUST, POMEGRANATE  
 SPICED MISO ROASTED EGGPLANT, GREEN CHILLI HALOUMI, LABNE, SUMAC TOASTS  
 SOFT COLD NOODLES, BABY SHRIMP, FRIED SHALLOTS, MINT PUREE, GREEN CHILLI  
 TEMPURA  
 RAW CABBAGE CHOP. PANKO CRUMBED ONIONS, NUTS AND SEEDS, HOLY BASIL OIL  
 WEDGE CHOP, HOMEMADE YOGHURT, CILANTRO, CHILLI-CRISPED ONIONS, BURNT  
 CORN  
 GREEN LEAVES, BURNT PECANS, PEPPERED FETA, FORAGED LEAVES AND  
 SUCCULENTS, SWEET HONEY OIL  
 SALAD MICRO HERBS, SLOW BAKED BEETS, HICKORY GLAZED AND SMOKED  
 EGGPLANT  
 SHREDDED ENDIVE, SOUR APPLES, GREEN TOMATOES, GREEN OLIVES, MAPLE ONIONS,  
 GARLIC OIL  
 FENNEL SHRED, DATES, RADISHES, CITRUS & GARLICKY PECAN VINAIGRETTE  
 COS LETTUCE, POMEGRANATES, CRUSHED HAZELNUTS, PECORINO VINAIGRETTE  
 WHITE CABBAGE, POPPY SEEDS, GRATED LEMON RIND, TRUFFLE OIL, LIME ZEST  
 GREEN LEAVES, PUREED BASIL, GREEN OLIVES, WHITE ONION, GOAT CHEESE OIL  
 WILD ROCKET, PEAR, FETA, WALNUT, BURNT CHIVES  
 RICE NOODLE, MINT, CORIANDER, SWEET PEANUTS, SWEET SESAME MIRIN  
 BUTTER BURNT SCALLOPS, CUCUMBER, MANGO, MINT, BASIL, PINE NUTS, LIME  
 MISO POACHED PRAWNS, AVOCADO, SESAME, CASHEWS, WASABI PICKLED  
 CUCUMBERS, SPINACH CHOP  
 BURRATA, CELERY, GREEN TOMATO, SUNFLOWER SEED FRIED CROUTONS  
 BOILED CHAT POTATOES, GREEN-TEA SMOKED TROUT, GRATED LEMON RIND, PICKLED  
 ONIONS  
 MINTED FETA, COTTAGE CHEESE, RAW ALMONDS, PAN GRILLED DRIED FRUITS,  
 CARROT, BEETROOT  
 SHREDDED GREEN PAPAYA, NUTS, CRUSHED BARRAMUNDI, LIME MAYO, BABY  
 CILANTRO  
 SALAD OF SMOKED QUAIL, RADISHES, TURNIPS, CRUSHED FAVA BEANS, DRIED ONIONS,  
 MAPLE AND RED VINEGAR REDUCTION DRIP

## Vegetables

RICH VEGETABLE NAGE WITH FLOWERS AND RED PUMPKIN WON TONS  
ROASTED PARSNIP PUREE, BUTTERMILK PINE NUT SCONES, PAPER WRAPPED  
UNSALTED BUTTER  
PEAS AND BEANS MAC AND CHEESE, BRIOCHE AND GREEN CHILI CRUMB  
WHOLE STEAMED HEAD OF SUSTAINABLE CAULIFLOWER, POURING CHEDDAR CREAM,  
CHIPPED LEEKS, CRISPY BITS AND BOBS  
VELVET SOUP OF HEIRLOOM YELLOW TOMATOES, RICOTTA, TRUFFLE OIL, RYE  
SHAVINGS  
MUSTARD SEED VINEGAR CIPPOLINI ONIONS, GREEN PEPPERCORN AND RAISON  
COMPRESSED BREAD LOAF  
SUMAC ROASTED RED ROOT VEGETABLES, CASHEW SOUR CREAM, BLITZED CHILLES,  
PARSLEY  
MICRO SWEET PICKLED SHOOTS AND BULBS, SHAVED HOUSE CURED YELLOW  
BEETROOT, GRILLED JALAPENOS  
RED BELL PEPPERS, AND HAND-ROLLED SWEET POTATO SAUSAGE SMOKED ON BAY  
AND ROSEMARY BRANCHES WITH SWEET VINEGAR SULTANA PUREE  
COLD GARLIC CUSTARD, MICRO HERBS WITH LEMON OIL AND GARLIC CRISPS  
ARUGULA AND ZUCCHINI FRITTERS, EGG WHITE MAYONNAISE  
ICEBERG WEDGE WITH RED MISO AND SESAME DRENCH  
FIVE ONION QUINOA, FRIED DATES, NASHI PEAR, BURNT CUMIN VINAIGRETTE  
CHILLED TEA SOAKED NOODLES WITH ONION SHOOTS AND HERBS AND AROMATICS  
SCORCHED AND STICKY RED VEGETABLE SALAD, ALMONDS, WHITE MISO AND HONEY  
SALAD  
RICH ROOT VEGETABLE BROTH, POTATO GNOCCHI, GARLIC CROUTONS, BURNT  
FENNEL BULB, GRANA PADANA AT THE TABLE  
BLACK SALTED ROASTED POTATOES, CAPERS, ONIONS, RED MAYONNAISE, FRIED  
BASIL

## Meats

CHILLI GAME HEN PHO  
CHICKEN KATSU SANDWICH, SEAWEED MAYO, SIRRACHA-PICKLED ONIONS, GARLIC  
WILTED GREENS  
POACHED WHITE CHICKEN, KAFFER LIME LEAF, CABBAGE AND WHITE ONION SHRED,  
SWEET GARLIC VINAIGRETTE  
STEAMED COD, PEA SMASH, BURNT ONIONS AND PEPPERS, WASABI POWDER  
CHERRY WOOD SMOKED BEEF FILLET, SOFT STEAMED TOMATOES, BALSAMIC ONIONS,  
FLAT BREAD  
PURE LAMB BURGER, SPICED CUCUMBERS, SALTED YOGHURT, AND LETTUCE SHRED.  
HAND ROLLED SPIRALLI, LAMB MINCE SMOKED WITH MAPLE WOOD, ROSEMARY, SAGE  
INFUSED OIL, PECORINO  
ORGANIC WOOD FIRED GAME HEN, BIRCH AND WALNUTS STUFFED UNDER THE SKIN,  
THRICE COOKED POTATOES, WILTED GREENS,  
GAME JUS  
BRICK CHICKEN, CARDAMOM SKIN, GREEN OLIVE COUS COUS, SWEETENED BABY  
CARROT CHOP  
MOUNTAIN DUCK SAUSAGES, POTTED POTATOES, CARROTS AND TURNIPS ON THE  
STEM, DENSE ROSE JUS  
MUSTARD AND RABBIT POTTED PIE, PEAS AND BEANS, EXTRA POURING JUICE  
WOOD FIRED CHICKEN WITH ALL THE TRIMMINGS, SHREDDED BEANS, STEAMED WHOLE  
POTATO, HORSERADISH SHAVINGS AND CREAM  
RIB EYE ON A BLOCK, STEWED TARRAGON STICKS, PARSLEY AND POLENTA CHIPS,  
STICKY CABERNET JUS  
SALTED TOMAHAWK, PARIS MASH, HOUSE PICKLED MUSHROOMS AND ONIONS  
PIT ROASTED GOAT WITH TWIGS AND SALTS, BITTER GARDEN LEAVES, CARAWAY  
SEEDED BREAD, ALEPPO PEPPER MUSTARD

## Desert

CHEESE TROLLEY  
CHEDDAR CHEESE WEDGE, HOUSE CHUTNEYS, SHAVED ONION, GRAIN BREADS, GLASS  
OF WHISKEY  
CHOCOLATE SOUP, ALMOND BREADS AND CHOCOLATES  
HOT DENSE RAISON SCONE, BERRY JELLY, CLOTTED CRÈME  
COLD VANILLA AND ROSEMARY CREAM WITH A PLUNGED HOT WOOD FIRED APPLE,

SHORTBREAD CRUMBS

HOT STICKY VANILLA PUDDING WITH RUNNY STONE FRUIT DRIP, COLD CARAMEL CREAM, SMOKED PAPRIKA ALMONDS

SALTY CHEDDAR TART, CHIPPED PEARS, GLASS OF STICKY WINE

FETA AND PEPPER SORBET, SUGAR FLAKES

WALNUT AND BRANDY FROZEN YOGHURT, WHISKY DATE PIE

CRISP APPLE SLICE, TOFFEE COFFEE TWIGS, POTTED SMOOTH VANILLA DATES, PASTRY SPOON

MANGO MINT FROZEN YOGHURT, SCORCHED MANGO CHEEKS

ELDERFLOWER ICE WITH A WHISKEY POACHED PEAR

FLOURLESS CHOCOLATE TART CHILLED WITH PURE AGAVE PEACH NECTAR

CINNAMON YOGHURT SLUSHIE, ALMOND GRISSINI

HONEY COATED BANANAS, BANANA FROZEN ICE

WILD ORANGE SPONGE, POPPY SEED CITRUS SYRUP

PASSIONFRUIT YOGHURT JELLY, PASSIONFRUIT PULP, VANILLA SYRUP

AGAVE STICKS WITH STRAWBERRY PUREE

GLASS OF CHILLED ORGANIC CHOCOLATE

MANGOSTEEN ICY POP

DURIAN SORBET WITH FLOWERS

LEMON LIME GRANITA

COCONUT CUSTARD, JELLY AND ICE CREAM

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[WWW.WILDWITHGARNISH.COM](http://WWW.WILDWITHGARNISH.COM)

SUSANSTITTACS@GMAIL.COM

+1(917) 2513655