



sundy house

## **STARTERS**

### **SEARED PORK BELLY**

MAPLE SOY GLAZED, WONTON CRISPS, SPICY CABBAGE SLAW

14

### **JUMBO LUMP CRAB CAKE**

ROASTED PEPPER AIOLI, BABY MACHE

16/30

### **SUNDY'S HUNTER PLATE**

DAILY CHEF CHOICE OF DRIED EXOTIC MEATS AND IMPORTED CHEESE

16

### **TARU GARDEN "TAPAS" PLATE**

SELECTION OF FOUR CHEF INSPIRED CREATIONS

16

### **PAN SEARED SEA SCALLOPS**

YUZU EMULSION, SHAVED SCALLION, TOASTED SESAME

14/26

## **SALADS**

### **SUNFLOWER SEED AND HERB GOAT CHEESE CAKE**

FRISÉE LETTUCE, PICKLED ONION, STRAWBERRY PORT WINE VINAIGRETTE

12

### **RED OAK LETTUCE**

TOASTED PISTACHIO, SHAVED ASPARAGUS, BELL PEPPER, HEARTS OF PALM, PAPAYA CHILI EMULSION

10

### **CEASAR SALAD**

POLENTA CROUTONS, SHAVED PARMESEAN, WHITE ANCHOVY, TOMATO CONFIT

9

### **BEET CARPACCIO**

RED AND GOLD BEETS, ARUGULA, RADISH, DIJON VINAIGRETTE

10



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## **ENTREES**

### **GRILLED FILET MIGNON**

CIPOLLINI FINGERLING POTATO CAKE, BUTTERED BABY CARROTS, FOIE GRAS BUTTER

**37**

### **PAN ROASTED CHILEAN SEABASS**

ROASTED PERUVIAN POTATOES, GRILLED ASPARAGUS, CRUSHED HEIRLOOM GRAPE TOMATOES

**38**

### **FENNEL POLLEN SEARED SALMON**

CHIVE POTATO CAKE, FRENCH GREEN BEANS, TOMATO AND FENNEL RELISH

**27**

### **NEW ZEALAND 16 OZ RACK OF LAMB**

DIJON HERB CRUST, BABY SPRING VEGETABLE SAUTE, HORSERADISH POTATO SOUFFLE, LAMB JUS

**25/48 (FULL)**

### **PAN ROASTED TANGLEWOOD FARMS FREE RANGE CHICKEN BREAST**

GLAZED YUKON POTATOES, SWEET CORN, EXOTIC MUSHROOMS, FAVA BEANS, CARROT PUREE, NATURAL PAN SAUCE

**26**

### **14 OZ RIBEYE STEAK**

CREAMED BACON BRUSSEL SPROUTS, SMASHED RED BLISS POTATOES, CABERNET REDUCTION

**35**

### **BROILED HALF MAINE LOBSTER**

SAUTÉED BROCCOLI RABE, CRUSHED RED PEPPER, GARLIC, WHITE BEANS

**35/46 (FULL)**

### **MOUNTAIN RIVER WILD BOAR TENDERLOIN**

PARSNIP PUREE, BRUSSEL SPROUT LEAF SAUTE, PINE NUTS, PICKLED APPLES, GRAIN MUSTARD GASTRIQUE, BABY MACHE

**34**

### **PAN SEARED FLORIDA LANE SNAPPER**

JASMIN RICE PILAF, STEAMED BOK CHOY, COCONUT AND TOMATO BROTH, TOASTED COCONUT, SCALLIONS

**30**

**EXECUTIVE CHEF JP VAN HOUTEN ~ SOUS CHEF ADDAM ACTIS**