

# THE HILLSIDE EST 1752

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## GOURMET NIGHT | 6-COURSE MENU

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### Duck Consommé

### Lobster ravioli

Local caught lobster confit in truffle butter ravioli topped with nasturtium oil

### Scallops

Croquette de Saint Jacques,  
pan seared scallops

### Sorbet

Coconut sorbet, torched Coconut

### Duo of game bird

Roast quail and roast pigeon crowns,  
apple jelly, rich jus

### Louis the 15th

All courses are accompanied by a wine  
paired with wines from Robb Brothers



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**ALLERGENS:** Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen-free.

