

POLLEN

DINNER MENU

In celebration of Pollen's 5th Anniversary, this menu features five beautiful dishes and stories told through the eyes of Executive Chef Steve Allen

5 STORIES, 5 GLASSES 155

Thursday, 17 Aug to Monday, 21 Aug 2017

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Pollen's garden, seasonal vegetables, bagna cauda
Homemade sparkling "rosé", rhubarb, basil, Hendrick's gin

Langoustine & lardo, zucchini, smoked ricotta
Catarratto, falco peregrino, bosco falconeria, terre siciliane, 2012

Sea & sand, king salmon, scallop, crab, sea vegetables
Hot white grape juice, jasmine flowers, lime leaf

Beef cheek "tea", turnips, onions, horseradish
A fleur de pampre, la florane, cotes du rhone visan, 2015

Or

Roast duck, cepes, peaches, barley
Etna rosso

Cherries

Homemade apricot and vanilla wine

All prices are subject to service charge and tax