



January 19, 2026

West Coast Oyster

Charred Pineapple, Mignonette Caviar, Yuzu Foam

Tuna

Tomato Sorbet, Tuna,
Cashew Cream, Yuzu Ponzu

Glazed Beetroots

Smoked Ricotta, Pickled Blackberries,
Caramelized Walnuts

Monkfish "Taco"

Savoy Cabbage, Fennel Purée, Fire-Roasted Asparagus,
Salsa Verde, Prawn Oil, Citrus Ash

Duck, Two Ways

Duck Cannoli, Duck Leg Corn Dog,
Raspberry, Red Vein Sorrel

Venison

Crispy Potato Black Garlic Ketchup,
Pickled Red Cabbage, Smoked Cherry Jus

Tarragon Panna Cotta

Green Apple Veil, Crème Fraîche,
Apple & Celery Tea

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.