

LUKE'S GASTRONOMY..THE SECRET GARDEN INN..THE ABBEY MANOR

Welcome to Luke's Gastronomy! Our philosophy and culinary style? A balanced synergy between old and new worlds. A juxtaposition of techniques and ideologies forgotten long ago with the avante- garde. It gives us great pride to say that 95% of all ingredients used in our kitchen are procured from local farmers, and 100% of everything you see on our menus has been hand-crafted by Chef Luke.

~YOUR GASTRONOMICAL ADVENTURE~

-charcuterie for two-

-BEEF CHEEKS-

Agnolotti, Celeriac Velouté, Asiago Rice Crispies
"Fillet Mignon", Roasted Garlic Tempura, Carrot
Pudding, Chocolate Bordeaux Sauce

OR

-DUCK-

Pulled duck Breast, Rye Waffle, Smoked Tea Quail Egg,
Licorice Crème Fraîche
Confit of Leg, Crisp Black Beluga Lentils, Savoy
cabbage

An Amuse from Chef

Dessert