TO START

SALT COD FRITTERS
Remoulade, frisée, house pickles

FALAFEL
Mustard seed yogurt, marinated cucumber

CLAMS & MUSSELS
Grilled Andouille sausage, preserved lemon, vermouth, baguette

VEGETABLES, CHOICE OF...

BABY LETTUCE
Shaved root vegetables, toasted almonds, goat cheese mousse, herb vinaigrette

BEETS & BURRATA
Sherry roasted baby beets, burrata, peppercress, radish, toasted walnut, orange citronette, truffle oil, pumpernickel

ROASTED CAULIFLOWER
Coriander, lime, harissa, golden raisins, tahini butter

ENTRÉE, CHOICE OF...

WILD KING SALMON
Fava beans, fiddlehead ferns, herb pesto, pickled ramps, new potato crisps

ROASTED HALF CHICKEN
Honey harissa glazed, baby carrots, fiddlehead ferns, chermoula

PRIME BEEF HANGER STEAK
Balsamic roasted onions, goat cheese potato puree, butter braised kale, cabernet jus, pickled peppers

DESSERT, CHOICE OF...

VANILLA BEAN CHEESECAKE
Rhubarb compote, pine nut cardamom crumble

CHOCOLATE PEANUT BUTTER BAR
Charred strawberry, PB & salted caramel swirl iced cream

CROISSANT BREAD PUDDING
Golden raisin, dark rum, anglaise, raspberry, burnt sugar