

ALL WATER

SEAFOOD & OYSTER BAR

TO START

SALT COD FRITTERS

Remoulade, frisee, 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