

dinner menu

3 COURSES FOR \$50
CHOICE OF ONE PER COURSE

starters

STEAMED MUSSELS
CHORIZO, GARLIC, CHARDONNAY, HERB BUTTER

GRILLED PITA BREAD
TRADITIONAL HUMMUS,
ROASTED PEPPER HUMMUS,
CARAMELIZED SHALLOT YOGURT

APPLE SALAD
HIDDEN ROSE, FUJI, GRANNY SMITH,
GOAT CHEESE, CANDIED PECANS,
SHERRY VINAIGRETTE

CHARCUTERIE BOARD
CHEF'S SELECTION OF SALAMI AND CHEESE,
PICKLES, MUSTARD, JAM, TOAST

mains

8 OZ HANGER STEAK
PARSNIP, FINGERLING POTATOES,
SHALLOT SAUCE

**MARY'S AIRLINE
CHICKEN BREAST**
COUSCOUS RISOTTO,
SPRING VEGETABLES, BROWN BUTTER

LOCAL CATCH
RAINBOW CHARD, MUSTARD GREEN, TOMATO,
ORANGE, RED WINE REDUCTION

VEGETARIAN OPTION \$40
ENGLISH PEA RISOTTO
SEASONAL VEGETABLES, FINE HERBS,
LEMON, HERB SALAD

dessert

LEMON ROULADE
BLACKBERRY, BASIL, CANDIED SESAME SEED

ÉCLAIR
HAZELNUT, ORANGE, CHOCOLATE, ESPRESSO

TOWER BAR
5 LAYER CHOCOLATE,
RASPBERRY-BEET SAUCE, MANGO
