

# restaurant week dinner

55 per person

## starter

choice of

### HEIRLOOM TOMATO PANZANELLA

burrata / cucumber / calabrian chili /  
white balsamic / basil

### CEASAR SALAD

baby romaine lettuce / parmesan /  
garlic croutons / avocado caesar dressing

## entrées

choice of

### PAPPARDELLE

fennel / calcot onion / sea beans / carrot nage ricotta salata

### WILD ISLES SALMON

salsify / grilled chicories / gooseberry /  
pine nut / seaweed butter

### HALF CHICKEN

green harissa / rancho gordo beans / sage hill farms lacinato kale / spiced chicken jus

## dessert

### PISTACHIO PAVOLVA

vanilla custard / honeydew ice cream / local strawberries

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For guests with food allergies, please inform your server before placing

SEA & SKY  
COASTAL CUISINE