

DINNER

THURSDAY • SATURDAY



FEATURED



To start Choose one in Each Category

Bistro Salad, Butter Lettuce Wedge, Julianne Cucumber, Dried Cranberries, Crumbled Feta and shallot Vinaigrette

Lobster Tomato Bisque, Crème Fraiche, Chive, Olive oil, Grilled Ciabatta

Soy Glazed Smoked Pork Belly with Scallion Ponzu Blistered Padron Peppers, Wasabi Aioli

Main Course

THYME CHICKEN, Crisp Skin Chicken Breast, French Onion Jus, Celery Root Potato Mash, Buttered English Peas and Oyster Mushrooms, Petite Greens

YELLOW CURRY AND LUMP CRAB RISOTTO, English Peas, Confit Tomato, Chive, Farms Carrots, Fresh Cilantro

MOROCCAN SPICED LAMB RAGU AND POLENTA

Slow Braised Lamb Shoulder, Tomato, Onion, Fennel, Mint Cucumber Yogurt, Arugula

CHARRED EGGPLANT AND WATERCRESS PESTO FETTUCCINE, Blistered Cherry Grape Tomatoes, Toasted Pine Nuts, Toasted Garlic, Splash of Cream, Shaved Fennel and Fresh Arugula with Balsamic Drizzle

Sweet Course

Salted Caramel Mascarpone Cheesecake

Dark Chocolate Pot De Crème with Strawberry Thumbprint Cookie

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\$ 45 BUCKS per person
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JOIN US

ALL PRICES DO NOT INCLUDE TAX OR GRATUITY