

DINNER



FIRST COURSE

choice of

ROASTED YELLOW BEET SALAD

labneh | walnuts | orange | arugula

SALMON PÂTÉ

*grilled rosemary bread
espelette pepper | pecans*

SECOND COURSE

choice of

BEEF BOURGINON

*pearl onion | crimini mushroom
honey glazed carrot | tagliatelle*

CHICKEN KATSU CURRY

*breaded chicken thigh | kennebec potato
carrot | jasmine rice*

CABBAGE MILANESE

*breaded green cabbage | pomodoro sauce spaghetti
noodle | arugula*

THIRD COURSE

choice of

WARM COFFEE CAKE

*salted caramel | chocolate sauce
chocolate crumble*

CHOCOLATE ORANGE BRÛLÉE

dark chocolate biscotti | mandarin orange crisp

PRIX FIXE 55++ per person

pb plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

PRICE EXCLUDES TAX AND GRATUITY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness