

Menu

FIRST COURSE

Oysters - champagne mignonette, tarragon oil - gf

Frisee Salad - peppadew, cucumber, edamame, celery, hazelnut, green goddess - vegan

Mussels - coconut brodo, lemon, shallot, ginger, white wine - gf

Charcuterie - fresh fig, prosciutto, finocchietta, marcona almond, castelvetro olive, taleggio, grana padano, honey comb - gf

Potato Pave -truffle creme fraiche, truffle oil "caviar", moliterno tartufo - v gf

MAIN COURSE

Lamb Chops- pistachio crusted, swiss chard, mint yogurt - gf

Short Rib - parsnip puree, romanesco, herb demi glace - gf

Truffle Lobster Linguini - chive beurre blanc, black truffle

XO Halibut - long grain wild rice, crispy fennel - gf

Cauliflower Steak - beet puree, olive tapenade - vegan gf

DESSERT

Churro - creme anglaise - v

Triple Chocolate Cheesecake - v

Port Wine Poached Pear - vegan