THE KITCHEN

GE DINE AROUND

\$121 per person*

First Course

Host to preselect one for the table:

Baby Lettuces

seasonal fruit, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf, v)

Caesar

hearts of romaine, caesar dressing, focaccia croutons, grana padano

Savory Crullers

whipped allium butter, parmesan, black salt (v)

Burrata

salsa verde, charred bread (gfo)

Mains

Host to preselect two for the table:

Cast Iron Roasted Chicken

Cast Iron Roasted Chicken - black truffle cream (gf)

Bolognese

parmesan, fennel pollen

Market Fish

lemon beurre blanc (gf)

Bar Steak

chimichurri (gf)

Crispy Cauliflower

carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)

Sides

Chef's Choice

two seasonal sides included

Dessert

Host to preselect one for the table:

Chèvre Cheesecake

marcona almond, seasonal fruit (v)

Cremeux

seasonal toppings (gf)

Chocolate Ganache Torte

hazelnut-chocolate cake (gfo, v)

Reverages

One glass of beer or wine per person

House Red or White Wine | Select Domestic & Imported Beer