## 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 (ff, 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 (gif)

## Bolognese

parmesan, fennel pollen
Market Fish
lemon beurre blanc (gif)
Bar Steak
chimichurri (ff)
Crispy Cauliflower
carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (of, v+)


## 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 (ff)
Chocolate Ganache Torte
hazelnut-chocolate cake (geo, v)

One glass of beer or wine per person

