

Lunch Menu- \$15

first (choose one)

Cream of mushroom soup, truffle croutons, herb oil, amaranth

Locally sourced greens, bloomed cranberries, radish, pecorino romano, marcona almonds, citrus champagne vinaigrette

Fried brussels sprouts, pecorino romano, herbs, mustard aioli

second (choose one)

Coq au vin: red wine braised free range chicken, whipped potatoes, mushrooms, haricot vert, braising jus

Shepherd's pie: braised beef, root vegetable gravy, gratin potato

Risotto: butternut squash risotto, pickled shrimp, celeriac, greens, walnuts

Dinner Menu- \$33

first (choose one)

Locally sourced greens, bloomed cranberries, radish, pecorino romano, marcona almonds, citrus champagne vinaigrette

Cream of mushroom soup, truffle croutons, herb oil, amaranth

Smoked chicken terrine, pickled onion, fried hominy, smoked chili gastique, horchata

second (choose one)

Scallops: pan seared sea scallops, cauliflower puree, grilled carrots, mustard greens, romesco

Chicken: roasted free range chicken breast, mushroom bread pudding, vegetable hash, beurre rouge

Shortrib: Dijon braised beef shortrib, butternut mash, parsnip, caper, parsley, sherry cream

final (choose one)

Chocolate entremet, salted blood orange caramel, walnut brittle

Key lime bar, coconut crème anglaise