

DINE OUT DINNER 2021

\$44

TO START (SELECT ONE)

Duck Salad

confit duck, radicchio, fennel, orange, apple, walnuts

Roasted Cauliflower

pickled golden raisins, lemon caper emulsion, pine nuts

Celery Root Soup

chive oil, crispy potato

MENU ENHANCEMENT OPTION: \$5 ADDITIONAL CHARGE

Scampi (GF remove baguette)

Prawns, roasted fennel, tomatoes, white wine, garlic butter, charred baguette

MAIN (SELECT ONE)

Arctic Char

pickled & smoked beets, dill crème fraiche

Braised Short Rib

parsnip puree, broccolini, crispy leeks

Cioppino

mussels, manila clams, prawns, cod, fennel, saffron-tomato broth

MENU ENHANCEMENT OPTION: \$5 ADDITIONAL CHARGE

Braised Lamb Shank

parsnip puree, crispy leeks, jus

SIDES TO SHARE (ADDITIONAL CHARGE)

Skillet Cheese Rolls

confit garlic, boursin, fontina, pesto aioli 10

Warm Potato Salad

bacon, corn, creamy dill 10

Brussels

pancetta, pickled shallots, pecorino, creamy garlic emulsion 12

Smashed Fingerling Potatoes (GF) 6

TO FINISH (SELECT ONE)

Tiramisu

Pistachio Crème Brulee

Flourless Chocolate Torte