

DINNER

(Available ONLY during spring & early summer)

AMUSE BOUCHE



BURRATA MOZZARELLA

Broccoli, Lemon, Walnuts, Parmesan
Crunchy Serrano Chip

SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons
Blue Cheese, Mustard Vinaigrette

SALMON RILLETTES

Faroe Island Salmon, Smoked Salmon, Salmon Roe
Caperberry, Lemon, Cucumber, Crème Fraîche



WHOLE SPRING LAMB IN TWO COURSES

Shoulder Brasied in Red Wine and Rack Roasted with Rosemary Jus
Leg Roasted with Garlic Jus and Crepinette of Lamb Kidney and Liver

ROTISSERIE POTATOES



CHEF'S SELECTION:

TWO SEASONAL VEGETABLE SIDE DISHES

COUPE GLACÉE DU JOUR

Today's House Made Ice Cream Parfait

SOUFFLÉ AU CHOCOLAT AMER

Vanilla Ice Cream, Chocolate Truffles

Four Course Menu:

\$125/person

8 guests minimum

In addition to beverages, tax & suggested 20% suggested gratuity

The above menu is entirely gluten free.

Fish and vegetarian selections always available on request and do not need to be pre-ordered.

All menus can be prepared without pork.

SUGGESTED WINE PAIRINGS

2015 Châteauneuf-du-Pape, Famille Perrin "Les Sinarads", Châteauneuf-du-Pape, Rhône **\$120/btl**

