



3-course dinner \$60 per person
not including beverages, tax or gratuity

SAMPLE MENU

November 1-9th

Please note this is a sample menu. Our menu changes daily based on seasonal ingredients.

Choose one starter:

Roasted pumpkin velouté, pistachio dukkah, labneh

Heirloom chicory salad, lemon-anchovy vinaigrette, radishes, garlic croutons, Piave

Warm baked Camembert, Gala apples, honey, endive, crudite, baguette crostini

Choose one main course:

Fresh tagliatelle pasta, Lacinato kale pesto, golden chanterelles, Meyer lemon, ricotta, chili,
breadcrumbs

Saffron risotto galettes, romesco sauce, pickled baby carrots, roasted delicata squash, zhough, toum

Madras curry sesame fried chicken, baba ghanoush, winter tabbouleh salad, raita, za'atar honey

Choose one dessert:

Chocolate pot de crème with currant biscotti

Chèvre cheesecake with local berries and crispy tuille