



## February Dine Around

### Beet Carpaccio

Sliced Roasted Beets, Beet Puree, Pickled Beets, Beet Crisp, Beet vinegar, Fermented radish.

### Halibut Cheek

Seared Halibut cheek, Tarragon emulsion, Seaweed Foam, Parsnip, Chicken Jus.

### French onion Soup

Classic French Onion Soup, Local and Wild Mushrooms, Luke's Bread, Gruyere, Fresh French Truffle.

### Stone Fruit And Burrata

Roasted Stone Fruit, Burrata, Prosciutto, Arugula, Stone Fruit Puree, Balsamic Glaze

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### Lamb Shank

Braised Lamb Shank Finished On Charcoal, Toasted Orzo, Roasted garlic, Oven Roasted Tomatoes, Tangy Red Pepper & Chili Sauce.

### Osso Buco

Braised Veal In White Wine, Mirepoix, Rosemary & Thyme, Veal Jus, Gremolata, Pomme Puree

### Spaghetti Alle Vongole

Clams, White Wine, Cherry Tomato, Garlic & Lemon.

### Vegetable

Smoked Maritime Mushrooms, Pearl Onions, Pinot Noir, Polenta, Fresh Herbs, Carrots, Parsnip crisp.  
(vegan)

### Cornish Hen

Charcoal Grilled Cornish hen, Braised Hen Garlic Lime Paprika Marinade, Red Wine Sauce & Hen Jus, Wild Rice, Currants & Apricots, Seasonal Vegetable.

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### No Wonder I Dream Of Chocolate

Rich Dark Chocolate Mousse Pillow, Cherry Sauce, Cherry Gelee Cubes, Amarena Cherries, Cocoa Soil, Cherry Sherbert, Cocoa Nib Tuile.  
(vegan/nf/gf)

### I'll Take Two

Tarta De Santiago (orange almond cake), Orange Curd, Caramelized Almonds, Orange Fluid Gel, Toasted Oat Crumbs, Almond Praline Ice Cream.  
(gf)

**\$50 per person**

**Black Out Dates Feb. 14 & 15**