



THREE COURSE PRIX FIXE

60

SMALL PLATES

BUTTERNUT SQUASH SOUP (v, GF)
CREME FRAICHE, CHILI OIL, TOASTED PEPITAS

HONEY ROASTED CARROTS (v, GF)
HERBED GREEK YOGURT, HAZELNUT DUKKAH

BEET SALAD (v, GF)
CANDIED PECANS, FROMAGE BLANC, BITTER
GREENS, PICKLED RED ONION, BALSAMIC

MAINS

BUTTERMILK FRIED CHICKEN
WARM FINGERLING POTATO SALAD,
GRAIN MUSTARD VINAIGRETTE, RADICCHIO, ARUGULA

LAMB & PESTO TAGLIATELLE
PISTACHIO, CHERRY TOMATOES,
PARMESAN, LAMB SAUSAGE

MUSHROOM RISOTTO (GF, v)
SHIITAKE, SPINACH, PARMESAN CRISP

DESSERT

CARROT CAKE
CREAM CHEESE ICING, HAZELNUT CRUNCH,
HOUSE-MADE MACARONS

PB&J ICE CREAM SANDWICH (VEGAN)
PEANUT BUTTER ICE CREAM, STRAWBERRY-
RHUBARB JAM, POTATO CHIP CRUNCH

**A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*

