



## Prix Fixe Menu

### SMALL PLATES

#### CAULIFLOWER CAESAR

LACINATO KALE, SHAVED CAULIFLOWER, LEMON,  
FOCACCIA BREADCRUMBS, PARMESAN CHEESE

#### HONEY ROASTED CARROTS (v, GF)

HERBED GREEK YOGURT, HAZELNUT DUKKAH

#### BURRATA PANZANELLA SALAD (v)

HEIRLOOM TOMATOES, BASIL, BALSAMIC,  
TOASTED BAGUETTE

### MAINS

#### BRAISED SHORT RIB (GF)

MASHED POTATOES, SAUTEED GREEN BEANS, SHAVED  
ALMOND, DEMI-GLACE

#### 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

#### S'MORES CAKE

MARSHMALLOW ICE CREAM, SMOKED HOT FUDGE,  
CHOCOLATE 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.*