

CLINK.

Restaurant Week

Dinner

Starters:

Bluebird Grain Farms Farro Soup with Black Cumin Yogurt

Roasted Beet and Mozzarella Salad with Arugula and White Balsamic

Slow Poached Duck Egg with Red Lentils and Brioche Toast

Mains:

Housemade Corn Pasta with Wild Mushrooms and Truffled Breadcrumbs

Wild Striped Bass with Heirloom Beans and Sofrito

Red Wine Braised Shortribs with Anson Mills Polenta and Horseradish Gremolata

Desserts:

Frozen Lemon Souffle with Cake Crumbles and Young Coconut Water

Green Apple, Rhubarb and Raisin Cobbler with Vanilla Bean Ice Cream

Kefir Lime Panna Cotta with Candied Citrus/Ginger Compote and ANZAC Biscuits