

WINTER RESTAURANT WEEK 2025

Three Course Dinner Menu / 55

First Course please select one

ROASTED BEET SALAD curry leaf & Curry leaf & sesame yogurt, cashews, watercress, pickled beets

BAKED OYSTERS cured chorizo, jalapeno, Manchego cheese

ROCKFISH TARTARE worcestershire mayo, pickled mustard seeds, fried capers, potato crisps

Second Course please select one

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•	•	•	•	TAGLIATELLE CACIO E PEPE king crab, pecorino romano, black pepper	•	•	•	•
•	•	•	•		•	•	•	•
•	•	•	•	PAN SEARED RED DRUM creamy maple butternut squash, quinoa, pecans, brussels sprout petals	•	•	•	•
•	•	•	•		•	•	•	•
•	•	•	•	BISTRO FILET potato puree, brussels sprouts, bacon, dried apricot, mint chimichurri	•	•	•	•
•	•	•	•	potato purce, brussels sprouts, bacon, uncu apricot, mint emmenant	•	•	•	•
•	•	•	•		•	•	•	•
•	•	•	•	dressed with lemon, mayo, celery, chives	•	•	•	•
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Dessert please select one

APPLE BROWN BETTY biscoff crumble, salted caramel, vanilla bean ice cream

ROCKY ROAD MOUSSE

oreo crumble, chocolate mousse, caramel sauce, smoked almonds, and toasted mini marshmallows

DOUBLE SCOOP OF SORBET OR ICE CREAM

choose from vanilla, chocolate, strawberry ice cream or raspberry sorbet