

4-Course Menu



TO BEGIN

ROASTED MUSHROOM FLATBREAD

Porcini crème fraîche, caramelized onions, assorted mushrooms, mozzarella, parmigiano reggiano

STARTERS CHOICE OF

CHARRED BROCCOLI CAESAR

Charred broccoli, parmesan, garlic croutons, caesar dressing, preserved lemon

FENNEL & CELERY ROOT BISQUE

Smoked salmon julienne, fennel fronds, lemon olive oil, salmon caviar

HARVEST SALAD

Grilled seasonal fruits, baby greens, crumbled goat cheese, cornbread croutons, toasted pecans, sherry and fig dressing

MAIN COURSE CHOICE OF

CRISPY SKIN SALMON*

Sweet corn cake, roasted baby squash, citrus chive butter

HONEY GLAZED CHICKEN BREAST

Roasted chicken, seasonal vegetables, (DF) (GF)
rooftop honey maple ginger glaze, arugula, white balsamic & walnut vinaigrette

LINGUINE MUSHROOM BOLOGNESE

Cauliflower, carrots, pumpkin seeds, (DF) (V)
cremini mushrooms, san marzano tomatoes, vegan cashew parmesan

DESSERT CHOICE OF

ROOFTOP HONEY CHEESECAKE

Honeycomb tuile, caramel sauce, bee pollen

CHOCOLATE PEANUT BUTTER TRUFFLE

Flourless chocolate cake, dark chocolate mirror glaze, (GF)
espresso meringue

\$55 per person

Exclusive of tax and gratuity.

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat or seafood can increase risk of food borne illness. (GF) gluten-friendly, (DF) dairy-friendly, (V) vegan-friendly*

