



\$55 select one of each course

STARTERS

Fried Calamari

Pickled fresno peppers, charred lemon (NF)

Burrata Salad

Arugula, tomatoes, lemon preserves, croutons, olives & balsamic glaze
(SF)

Roasted Baby Carrots

Sweet potato pure, Harisa-coconut Sauce, Pistachio (GF) (DF) (SF)

MAINS

Cavatelli

Mushrooms, tomatoes, basil, pecorino & parmesan (SF)

French-Cut Chicken Breast

Creamy polenta, roasted carrots, crispy parsnips. (SF) (NF)

Pan-Seared Salmon

Warm quinoa salad, tomatoes, black beans, avocado, pesto (GF) (DF)

DESSERTS

NY Style Cheesecake

Fresh Berries, Mango gel (SF) (NF)

Tropical

Mango-passion fruit sorber, basil ganache, poached pineapple & tuile
(GF) (SF) (NF)