

RESTAURANT WEEK MENU

3 Courses \$35

🍴 First Course 🍴

Charred Tomato Soup with Basil and Olive Oil
Baba Ganoush with Summer Mesclun and Toasted Baguette
Irish Oak Smoked Salmon with Quail Eggs, Beets and Pea Tendrils

🍴 Main Course 🍴

Roasted Loin of Monkfish with Shellfish Broth and Rouille
Pan Seared Fillet of Royal Bass with Creamy Polenta and Gremolata
Crisp Confit of Pork Belly with Braised Caraflex Cabbage

🍴 Sides to Accompany \$7 🍴

Fingerling Potatoes — Pickled Beet Roots — Roasted Spring Onion
Yellow Lentils — Bok Choy — Green Beans — Heirloom Carrots
Good Sense Farm Mushrooms — Summer Squash — Fried Okra

🍴 Dessert 🍴

Amano Chocolate - Hazelnut Gâteau with Verbena Stracciatella Ice Cream
Cornmeal - Blackberry Clafoutis with Brown Butter - Brandy Ice Cream
Roasted Peach with Fromage Blanc and Peach Sorbet

🍴 Relaxed Summer Wines From Our Cellar 🍴

Thibaut-Janisson Brut NV (Virginia) \$65
Cantina Montelliana Prosecco 'Extra Dry' NV (Italy) \$35
Ken Forrester 'Old Vines Reserve' Chenin Blanc 2015 (South Africa) \$48
Elena Walch Pinot Grigio 2015 (Italy) \$50
Chateau du Bloy Cabernet Franc Rosé 2015 (France) \$40
Argyle 'Reserve' Pinot Noir 2013 (Oregon) \$70
Ken Forrester 'Renegade' Rhone Blend 2011 (South Africa) \$50
Bodegas Catena Zapata Cabernet Sauvignon 2014 (Argentina) \$55
Bodegas Catena Zapata Malbec 2013 (Argentina) \$52
Agricola Sulin 'Brasál' Nebbiolo 2011 (Italy) \$50

Thank you for joining us, we hope to see you again soon!

‡ May contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness