



## pre set menu

### first course

*choose one*

#### **caesar salad\***

parmesan frico, garlic croutons, lemon zest

#### **golden beet salad (gf) (v)**

greek yogurt, blood orange, pistachio granola,  
white wine balsamic vinaigrette 23

### second course

*choose one*

#### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace, served medium rare

#### **chicken scallopini (gf) (df)**

chicken breast, roasted pee wee potatoes, artichokes, lacinato kale,  
truffle chicken jus

#### **crispy skin salmon\* (gf)**

beluga lentils, shaved fennel salad, citrus beurre blanc  
dessert course

### dessert course

#### **sticky toffee pudding (v)**

english toffee sauce, dulce de leche ice cream

**(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free**

*Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*