

Summer Special Dinner Menu

First Course

(choose one to share)

Burrata with Heirloom Tomatoes - aged balsamic

Crispy Calamari Salad - frisee, bell peppers, shaved fennel, mango, yuzu vinaigrette 'Duo' Pizza - oven roasted tomatoes, forest mushrooms, Fontina cheese, fresh basil

Second Course

(choose one per person)

Braised Veal Osso Bucco Tortellini - spinach and ricotta cheese, hon shimeji mushrooms, Port wine sauce

Organic Free Range Chicken Breast - chanterelle mushrooms, butternut squash, fava beans, dried fruit chutney, thyme infused Madeira jus

Grilled Atlantic Salmon - seasonal vegetables, baby artichokes, grapes, tomato confit, Champagne fines herbes sauce

Bordeaux Braised Short Rib and Pearls - forest mushrooms, pearl onions and pearl couscous, Gruyere fondue, rainbow baby carrots, red wine glaze

Vegetarian Option Avaialble Upon Request