



Dinner Menu – February 2023

First Course:

Lentil and Sweet Red Pepper Soup, Crème Fraîche

or

Organic Hydroponic Mixed Greens, Black Garlic Caesar Dressing,
Pickled Onions, Parmesan

or

Oyster, Pepper Vinegar, Lime

Second Course:

Gnudi, Pomodoro Sauce, Kale, Espelette

or

Sirloin Tartar, Celery Leaf Salsa Verde, Grilled Bread

or

Tajine Spiced Scallop, Carrot Purée, Chickpeas

Main Course:

Beef, Potato Pavé, Mushrooms,
Parsnip Purée, Herb Demi-Glace

or

Duck Confit, Fig Marmalade, Rice Grits, Broccolini

or

Shrimp, Romesco Sauce, Spinach, Polenta

or

Citrus Brined Pork Chop, Beet and White Bean Ragout,
Cippolini Onions, Watercress

Dessert:

Coconut Panna Cotta, Strawberry Coulis, Anglaise, Toasted Coconut

or

Gianduja Chocolate Pot De Crème

or

Crostoli, Coffee Mousse