

first course

Salmon Tartare salmon roe, crispy salmon skin

or

Winter Parsnip Bisque chopped truffles, chives

second course to share

Roasted Beet Salad grapefruit, oat berries, hazelnut, maple

main course

Seared Scallops celery root, fennel, blood orange butter

or

Beef Braciole tomato sugo, ricotta gnocchi

or

Eggplant Schnitzel mushroom gravy, warm potato salad, red cabbage

dessert course

Sundae for Two milk chocolate ice cream, tangerine marmalade, brownie

75. per person

Before placing your order, please inform us of any allergies.

Consuming raw or undercooked food may increase the risk of foodborne illness.