



MAINS

- Braised beef short rib w/ parmesan truffle mashed/rainbow carrots/roasted cauliflower/red wine gravy
- Pan seared chicken supreme w/ duck fat roasted heirloom potatoes/rainbow carrots/roasted cauliflower/bacon herb cream sauce
- Prosciutto wrapped pork tenderloin w/ roasted garlic mashed/rainbow carrots/roasted cauliflower/pan gravy
- Pan seared salmon w/ Tuscan braised barley/roasted cauliflower/rainbow carrots/citrus oil
- Braised lamb shank w/ sweet potato mash/roasted cauliflower/rainbow carrots/spiced wine gravy
- Hoisin BBQ tofu w/ bean sprouts/rice noodles/carrot/Napa cabbage/Bok choy/chili miso dressing/puffed rice **(Vegan/gluten free)**
- Mixed mushroom tagliatelle w/ roasted red peppers/arugula/red onions/truffle cream sauce/shaved parmesan/micro greens **(Vegetarian)**

SALADS

- Caesar Salad: romaine hearts/croutons/double smoked bacon/garlic parmesan dressing/shaved parmesan
- Mixed greens salad w/ maple glazed butternut squash/candied pecans/shallots/goat cheese and a honey apple cider vinaigrette
- Summer greens salad w/ strawberries/shaved almonds/shallots/feta cheese/dried cranberries/balsamic pomegranate vinaigrette