



STARTER

- Greens Salad** : fennel, cheddar, pecans, sherry vinaigrette
- Chilled Pea Soup** : burrata cheese, mint oil, pinenuts
- Smoked Salmon Rilette** : whipped creme fraiche, croutons
- Parfait** : strawberries, mint yogurt, sunflower seed granola
- Meatballs** : tomato sauce, grits, fennel slaw
- Foie Gras** : green tomato relish, brown bread (add \$10)

ENTREE

- Roast Chicken** : black rice, charred broccoli, pickled shallot
- Crab Cake Benedict** : poached egg, brioche, greens, old bay hollandaise
- Gnocchi** : spring vegetables, spiced crumbs
- Roast Salmon** : asparagus, almond, rice "croquette"
- Barrel Cut NY Strip** : potatoes, spring onion, ramp vinaigrette

DESSERT

- Cinnamon Cake Donuts** : espresso caramel
- Lemon Meringue Tart** : strawberry rhubarb sauce
- Pistachio Cake** : cherry sauce, vanilla ice cream
- Chocolate Cake** : caramel, almonds

3 course prix fixe \$60 for adults/\$25 for children under 12, includes non-alcoholic beverages
