



February 22 - March 8

Dinner Menu
\$60.00



APPETIZER *(select one)*

Pork Belly Sliders

House-smoked pork belly, gouda cheese, frisee lettuce & brioche bun (2)

Roasted Heirloom Carrots

Baby heirloom carrots, with hazelnut zhug & house-made creme fraiche

MAIN *(select one)*

Steak Frites

5oz seared flank steak, served with truffle fries & house-made chimi-churri

Shrimp Spaghettini

Spaghettini noodles, white wine cream sauce, blistered cherry tomatoes & spinach

Fogo Cod

Line caught Fogo Island cod, served with creamy celeriac puree, red quinoa & asparagus

DESSERT *(select one)*

Warm Ginger Caramel Spice Cake

Served with vanilla bean ice-cream

Flourless Chocolate Torte

Served with whip cream and berry coulis

SPECIALTY COCKTAIL- \$17.00

Tequila Dream

Tequila, kahlua, vanilla simple syrup, cream with a chocolate rim