

 We strive to offer fresh, seasonal, natural & locally sourced food, which changes on a daily basis according to what the market offers that day.

**DINNER Menu**

**FIRST**

**BANANA CAULIFLOWER SOUP |v| |gf|**

Curry, turmeric, shallot, light cream, rainbow cauliflower, guajillo oil

**SECOND** *A choice of:*

**WATERMELON CAPRESE |v| |gf|**watermelon, burrata cheese, heirloom cherry tomatoes, EVO, balsamic glaze and micro basil.

**AVOCADO TOASTS |v|**
smashed avocado, house baked French baguette, roasted heirloom cherry tomatoes, shaved parmesan.

**Third** *A choice of:*

##  L.T. MARY’S NATURAL CHICKEN BREAST |gf|

Framers market fresh baby carrots, sage, red quinoa, clover honey.

Pair with: Domane Wachau, Riesling or OKO, Malbec  *$12*

##  SALMON EN PAPILLOTE|g|

Cooked in a paper bag, succulent and saturated with flavor of delicious mixture of farmers market fresh herbs and vegetables

Pair with: Girl Go Lightly, Rose *$12*

##  CAULIFLOWER STEAK |v|

Grilled cauliflower, truffle and wild mushroom bordelaise, shaved parmesan, angel hair pasta.

Pair with Recanati, White blend *$12*

## NATURAL HANGER STEAK 8oz ($ 5. up charge)

Marinated 24 hours, natural hanger steak with rice noodles, grilled vegetables.

Pair with Recanati, Red blend *$12*

**Fourth** *A choice of:*

**Chocolate mousse |made in house|**

Chocolate mousse with crème brulee and flourless sponge

**Chocolate caramel in jar |made in house|**

Milk chocolate crème with salted caramel and chocolate sponge

**Digetsif A GLASS OF PORT**

**$ 40 per person**, not including tax and gratuity

**If you have any type of food allergy or dietary restriction, please inform your server and our Chefs will be happy to accommodate you to the best of their ability.**