

VALENTINE'S DAY

MENU

TO START

PICKLED & ROASTED BEET SALAD

vegetarian, gluten free

preserved lemon crème fraiche, beet purée, hazelnut mulch

or

OXTAIL RAVIOLO

Swiss chard, beef broth, pecorino romano

or

ROASTED CAULIFLOWER

vegan, gluten free

celeriac purée, mint & walnut tapenade, burnt lemon

MAIN

STRIPLOIN MEDALLION

dairy free, gluten free

*sous vide beef striploin, maitake mushroom, Hasselback potato,
cashew cream, bone marrow salsa verde*

or

STEELHEAD TROUT

gluten free, dairy free

steamed manilla clam, nduja sausage, baby potato

or

MUSHROOM TAGLIATELLE

vegetarian

*sautéed wild & cultivated mushroom, onion fondue,
egg yolk, grana padano cheese*

TO FINISH

CHOCOLATE MOUSSE

vegan, gluten free

or

LEMON CREAM

vegetarian