



– **FIRST COURSE** –

Caesar Salad

romaine, parmesan, croutons

Clam Chowder

house-made saltines

Jonah Crab Fritters

hot honey, african spice, butter

– **MAIN COURSE** –

Lemon Roasted Half Chicken

zaatar cauliflower, Aji Amarillo, butter braised leeks

Beer-Battered Fish & Chips

hand-cut fries, slaw, remoulade

Seared Faroe Island Salmon*

red lentils, artichoke, celeriac, white soy

Kale & Grains Bowl

almonds, fines herbs vinaigrette

– **DESSERT** –

Chocolate Mousse

caramel sauce

Coconut Rum Cake

banana brûlée, cream cheese frosting, rum caramel, toasted coconut

\$49 PER PERSON

Menus subject to seasonal change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server of any allergies prior to ordering.

