

## STARTERS

### STARTER DUO

*gorgonzola stuffed dates with crispy prosciutto, pine nut crumb, aged balsamic, two-bite baked brie, grapes, housemade crackers*

### CHARRED ASPARAGUS (v)

*confit spring onion, fiddlehead fern, saffron-almond crème*

### LAMB SKEWERS

*fava, chermoula, sumac yogurt, harissa butter*

## ENTREES

### MUSHROOM PAPPARDELLE (v)

*pioppino mushroom, kale pesto, oregano chermoula, cashew parmesan, lemon*

### SHORTRIB PAPPARDELLE

*pappardelle, port cream sauce, blistered tomato, sage*

### DUCK BREAST

*purple potato, charred fennel, spinach, grape glaze, demi-glace*

### STEELHEAD

*snap pea, asparagus, pea vines, green garlic, fennel puree*

## DESSERT

### TIRAMISU

*coffee & kahlua-soaked ladyfingers, whipped mascarpone, cocoa*

### ZEPPOLI (v)

*mixed berry coulis*

### CHOCOLATE TRUFFLE

*balsamic, marcona almond, sea salt*