



SRW SPRING 2025 DINNER PRIX-FIXE

\$65 PER PERSON +TAX +GRATUITY

NO SUBSTITUTIONS

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-- 1ST COURSE --

CHICKEN LIVER MOUSSE

roasted rhubarb, pickled mustard seeds, watercress, red wine gastrique

-or-

HAMACHI CRUDO

picholine olive, preserved lemon, pickled fresno chilis, pine nuts, mint

-or-

BURATTA

green chickpeas, fennel confit, pickled kumquat, tarragon

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-- 2ND COURSE --

FILET MIGNON

st helen's beef, pommes aligot, fried artichoke, grilled shiitake mushrooms,
soy-mushroom jus

-or-

PACIFIC HALIBUT

farro, rapini, tokyo turnip, smoked cream, grilled meyer lemon hollandaise

-or-

MALFADINE

foraged mushrooms, leeks, chard, nettle pesto

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-- DESSERT --

PAVLOVA

five spice poached rhubarb, meyer lemon curd, chèvre sorbet, almond crumble

-or-

CHOCOLATE TORTE

coffee caramel, chantilly, sea salt

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