



## **Fall SRW Dinner Menu**

**Served Sunday through Saturday**

**Three Courses for \$65**

**Wine Pairing +\$20 Two 4oz Pours**

Lenz Moser, Grüner Veltliner, Trocken, 2021, Austria

***Substitutue Champagne Du Jour for +\$5***

Fontanès, 'Traverses', Cabernet Sauvignon, Pays d'Oc, 2019, FR

### **Select One Option For Each Course**

#### **Beginnings**

##### **Baked Oysters**

*Herbed Butter / Burnt Lemon*

***Add Crab Dip \$6***

##### **Albacore Crudo**

*Roe Beurre Blanc / Crispy Onion / Chili? Something?*

##### **Delicata Squash Salad**

*Apples / Belgium Endive / Pomegranate Seeds*

*Toasted Almonds / Apple Cider Vinaigrette*

##### **Caviar +\$12**

*Pâte à Choux / Chopped Deviled Egg / Crème Fraîche*

#### **Principles**

##### **Braised Beef Short Rib**

*Whipped Potatoes / Shallot & Herb Salad / Demi Gastrique*

##### **Seared Scallops**

*Butternut Squash Purée / Apple Caponata*

##### **Bucatini Pasta (\$50)**

*Cauliflower Sauce / Forage Mushrooms*

*Shaved Cauliflower / Herbs*

***Add Jumbo Poached Prawns+\$15***

#### **Sweets**

***I Vignaioli di Santo Stefano, Moscato D'Asti, 2021, Italy***

***+\$8 2.5oz Pour***

##### **Vanilla Soft Serve**

*Rainbow Sprinkles /e*

##### **Chocolate Crème Brûlée**

*Vanilla Chantilly / Orange Segments*

##### **Coconut Sorbet**

*Macerated Berries / Coconut Flakes*