



Spring SRW Dinner Menu

Served Sunday through Thursday

Three Courses for \$65

Wine Pairing +\$23 Two 4oz Pours

Mas La Chevalière. Pays d'Oc, 2024, Chardonnay

Substitue Champagne Du Jour for +\$6

Buxy, Côte Chalonnaise, Burgundy, 2023, Pinot Noir

Select One Option For Each Course

Beginnings

Halibut Chowder

Yukon Gold Potatoes / Bacon / Mirepoix / Herbs

Add Crab +\$5

Petite Legumes

Spring Vegetables / Cultivated Mushrooms / Crispy Garlic

Salmon Crudo

Foraged Mignonette / Watercress / Pickled Mustard Seeds

Beef Tartare +\$10

Mustard / Quail Egg / Shallots / Cornichon

Pickled Crudite / Crostini

Add Foie Gras Torchon +\$6

Principles

Ling Cod

Braised Cherry Tomatoes / Nicoise Olives / Smoked Onions

New Potatoes / Fried Capers

Le Coin Steak

Smoked Onions / Wild & Cultivated Mushrooms / Broccolini

Potato Purée / Demi Glace

Spring Pasta (\$50)

Asparagus / Foraged Mushrooms

Cured Lemon & Garlic Sauce

Add Three Jumbo Prawns +\$15

Sweets

10 Yr Tawny Port or Château Broustet. Grand Cru. Sauternes

+\$8 1.5oz Pour

Coconut Sorbet

Yellow Chartreuse & Strawberry Caramel / Crispy Coconut

Chocolate Cremeux

Berry Preserve / Cacao Nibs / Huckleberry Chantilly

Gianduja Custard

Beignets / Hazelnuts