



Spring SRW Dinner Menu

Served Sunday through Saturday

Three Courses for \$65

Wine Pairing +\$22 Two 4oz Pours

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

Substitute Champagne Du Jour for +\$6

A. Burgaud, 'Lantignié', Beaujolais-Villages, 2019, *Gamay*

Select One Option For Each Course

Beginnings

Potato Cream Soup

Baked Goat Cheese / Potato Croutons

Add Poached Crab \$6

Weathervane Smoked Scallops

Roe Crème Fraîche / Crispy Onions / Foraged Watercress

Crispy Brussels Sprouts

Feta Cheese / Toasted Pistachios / Maple & Red Wine Syrup

Caviar +\$12

Pâte à Choux / Chopped Deviled Egg / Crème Fraîche

Principles

***Seared Duck Breast**

Haricot Verts / Snap Peas / Heirloom Beans / Rhubarb Butter

Pan Roasted Halibut

Maitake Mushrooms / Asparagus / Roasted Shallot

Carrot Soubise / Pickled Pomegranate

Bucatini Pasta (\$50)

Ricotta / Ramps / Fried Herbs / Spiced Tomato Ragu

Add Jumbo Poached Prawns +\$15

Sweets

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

+\$8 2.5oz Pour

Chartreuse & Soft Serve Ice Cream

Black Pepper / Green Chartreuse / Crumbled Waffle Cone

Milk & White Chocolate Custard

Salted Caramel / Marinated Strawberries

Seasonal Sorbet

Macerated Berries

***Consuming raw or undercooked meat, fish, or shellfish
may be hazardous to your health**