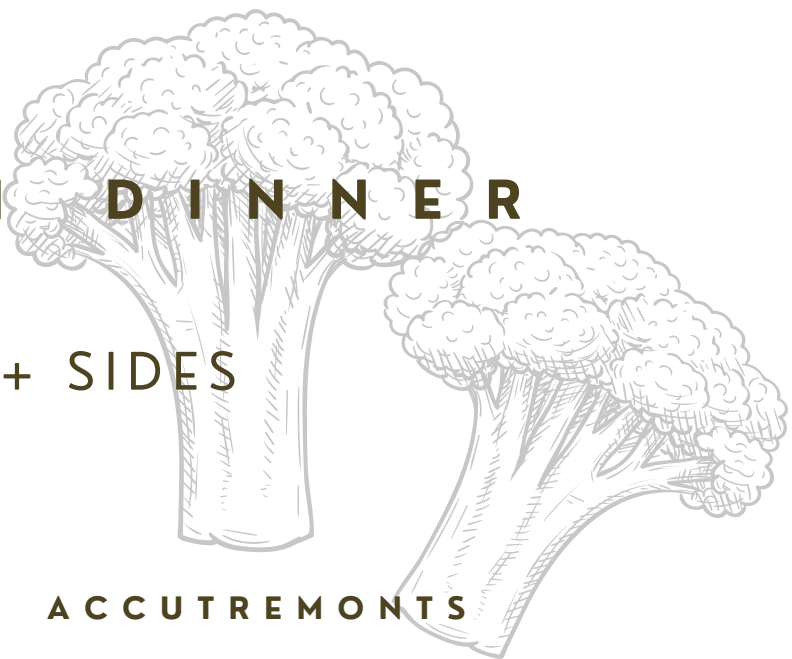


SIT DOWN DINNER

STARTERS + SIDES



STARTERS

YOUNG BEETS WITH GOAT.....CHEESE

Baby gem lettuce, a variety of young beets, black olive, and Chèvre.

WINTER SQUASH

Roasted winter squash, baby kale, avocado, pepitas

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette.

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

GINGERLING POTATOES

Poached and fried crispy, served with creme fraiche

ACCUTREMONTS

MARKET BROCCOLI

Blanched and roasted with lemon and fresh herbs

THE BEST BRUSSELS

Roasted brussels with confit garlic vinaigrette,

GREEN BEANS

Haricot verts and crispy onions

POMMES PUREE

Yukon potatoes and confit garlic

MAC & CHEESE

Orrechiti pasta with a deity cheese blend

ORZO PILAF

Fresh veggies and pickled mushroom

SIT DOWN DINNER

ENTRÉES



CHICKENS

Crispy herb chicken: Herb butter and jus de vin blanc

Barbecue Chicken: Roasted chicken breast glazed in our signature barbecue sauce

BEEF

24 hour short rib

Beef filet

NY strip

*Accompanied by crispy onion and your choice of sauce

BEEF SAUCES

Roasted mushroom balsamic jus

Red wine demi glace

Herbed butter sauce

FISH

Roasted salmon

Seared yellowfin tuna

Poached cod

*Supplement Black Bass \$\$

FISH SAUCES

Miso sake

Yuzu ponzu

Herbed lemon cream

Thai coconut fumet

VEGETIBLE DISHES

Vegetable wellington:
Truffled mushroom mousse,
roasted maitake mushrooms,
puff pastry

Chili relleno, wild rice,
pickled mushrooms, black
garlic, and chili