

BRAISED SHORT RIB WITH TRUFFLE MUSHROOM RISOTTO

sweet onion & horseradish mignonette

THAI STYLE LEMONGRASS CHICKEN

scented coconut jasmine rice, scallion chili relish

CAJUN-SMOKED PULLED PORK

truffled sweet potato purée, Brussels sprout chips, chipotle dill BBQ sauce

MOROCCOAN STYLE BRAISED LAMB SHANK

curried soubise, tomato-raisin chutney

CURED ATLANTIC SALMON & MARINATED BEETROOT SALAD

braised fennel, puréed celery, lemon-caper crema, shallot fritters

SEARED DAYBOAT SCALLOPS

braised pork belly, sweet pea-wasabi purée, ginger-citrus beurre blanc

LOBSTER RAVIOLI

vermouth & butter-poached lobster, lobster ravioli, natural reduction, chili miso, yuzu

SPICY CAJUN-STYLE CHICKEN & WAFFLES

chorizo guacamole, chipotle romesco

SESAME-CRUSTED AHI TUNA

Asian slaw, citrus chili aioli

VEAL RAVIOLI

grilled veal tenderloin, veal shank ravioli, horseradish carrot puree, mostarda, veal jus