



\$45 DINNER

STARTER

Grilled Baby Gems | white anchovies, pecorino, caper berries, garlic dressing

Salmon Gravlax | grilled bread, creme fraiche, pickled shallots

Venison Tartare | sumac, pickled cherries, chilies, crostini

MAIN

Spring Gnocchi | pea leaves, shallots, ricotta, dill, miso butter

Charred Octopus | patatas bravas, fennel, pimenton aioli

Flat Iron Steak | herb butter, charred toms, frites, aioli

DESSERT

Buttermilk Panna Cotta | rhubarb, pink peppercorn, rice cracker

Chocolate Cake | caramel whip, pickled blueberry, peanut streusel

Farmhouse Cheese | local pick, crostini, jam