



FLAME + SMITH
\$60 DINNER

FIRST

GRILLED GREEN ASPARAGUS | smoked fish mousse / salt cured yolk / rye

STRACCIATELLA + CONFIT CHERRY TOMATOES | rosemary focaccia /
young basil cress / niçoise olives / evoo

SHAVED FENNEL + BLOOD ORANGE SALAD | castel franko / ember-toasted
hazelnut / fennel fronds / pomegranate syrup / charred blood orange vinaigrette

SECOND

“FISH + CHIPS” | charcoal grilled fillet of seabass / wild leek tartar sauce / lemon

LION’S MANE MUSHROOM ‘STEAK’ | rosemary + thyme infused polenta / black kale
enoki mushroom crisp / salsa verde / gremolata

BEEF BOURGUIGNON | p.e.i. grass-fed beef / whipped potatoes / heirloom carrots
paris mushrooms / pearl onions / lardons / parsley

DESSERT

FLAN PÂTISSIER | vanilla bean/ pink rhubarb compote

PUR NIOR | mirror glazed dark chocolate mousse sphere
almond tuille / whipped mascarpone / tonka bean

KEY LIME PIE | meringue / mezcal / smoked maldon salt

 **COUNTYLICIOUS**

APRIL 4 - APRIL 28 2024