

THE  
**ROYAL**

\$60 DINNER

**FIRST**

Mushroom | Lion's Mane, Arugula, Endive  
Sorrel Soup | Radish, Gorgonzola, Olive Oil  
Beef Tartare | E.C.F. Beef, Classic Condiments, Smoked Cured Egg  
Yolk, Pistachio  
Scallop Crudo | E.C.F. Prosciutto, Peppers, Crispy Shallot

**SECOND**

Nettle Risotto | Parmigiano, Pea Shoots, Spring Herbs  
Pike Cannelloni | Beurre Blanc, Herbs, Wild Fennel  
Duck Confit | Potato Pavé, Braised Greens, Maple Red Wine Jus  
Steak Frites | 8oz Hanger, Onion Confit, Aioli

**DESSERT**

Seadas | Lighthall Pecorino, Ponzio Family Farm's Honey  
Sorbet | Lemon Verbena, Merengue  
Pudding Chomeur | Maple Baked Cake, Buttermilk Custard