

Weekly Prix Fixe Dinner

\$55 per person plus applicable taxes and gratuities

STARTER

Arancini

saffron lamb stuffed arancini, arrabiata, lemon garlic aioli Suggested wine pairing: Burrowing Owl Estate Winery Pinot Noir

MAIN COURSE

Pork Loin

savoury oats, roasted root vegetables, pickled mustard blueberries Suggested wine pairing: Burrowing Owl Estate Winery Malbec

DESSERT

Brownie

mint chocolate chip ice cream, brownie, chocolate orange cream Suggested wine pairing: Burrowing Owl Estate Winery Coruja

FEATURE COCKTAIL

Rosemary Gimlet

gin, rosemary syrup, lime juice \$16

Please notify your server of any allergies or dietary restrictions.