Room for Dessert – Dinner Menu

Starters (choice of one)

White Gazpacho *CN*
grapes/Marcona almonds/crab

Lobster Bisque Soup
Sherry crème fraiche/lobster mousseline

Compressed Watermelon *GF*
pickled red onion/sheep milk feta/Moroccan olives/crispy pancetta/ Champagne vinaigrette

Spinach *GF*
Mission fig/candied walnut/Moody blue/tomato/red onion/red wine vinaigrette

Panzanella
ciabatta/heirloom tomatoes/burrata/saba

Entrees

Bacon Wrapped Pork Tenderloin*
herbed spätzle/haricot verts/apple dijon emulsion

Risotto "Caponata" *GF*
eggplant/tomato/saffron

Seared Chicken Breast
herb marinated /ratatouille/crispy dauphinoise

Faroe Island Seared Salmon* *GF*
garbanzo panisse/pea tendrils/hibiscus reduction/crispy skin

Dessert

Tahitian Vanilla Bean Crème Brûlée *GF*
fresh berries

*Gluten Free (GF) Contain Nuts (CN)*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness*

An automatic gratuity of 20% will be added to parties of 6 or more