

Room for Dessert – Dinner Menu

Starters (choice of one)

*Salmon Crudo** GF

radish/ pickled fresnos/ micro cilantro/ spring onion
togarashi/ avocado crema/ Hawaiian black salt

Lobster Bisque Soup GF

sherry crème fraiche/lobster mousseline

*Smoked Caesar**

cured egg yolk/tempura white anchovies/croutés
smoked salt

Strawberry & Baby Spinach GF

red onion, Nueske's bacon, goat cheese, maple mustard

Entrees

*Apple Butter Glazed House Smoked Pork Chop** GF

apple bacon potato hash/ maple glazed carrots/ bourbon demi

Lemon Garlic Brined Chicken Breast

herb roasted/ pickled chow chow/crispy dauphinoise/ roasted chicken jus

Furikake Seared Icelandic Salmon * GF

ginger lemongrass scented bamboo rice/ charred broccolini/ soy caramel

Risotto "Caponata" GF

eggplant/tomato/saffron

Gluten Free (GF) Vegan (VGN) 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



Desserts

Choco-Mole Crema &

***Vanilla Caramel* GF**

sweet sea salt whipped cream

***Tahitian Vanilla Bean Crème Brûlée* GF**

fresh berries

Basque Cheesecake

cardamom mascarpone mousse
orange ginger ale foam/ graham sand

***Chocolate Flecked Ice Cream Cake* CN**

honey peanut butter sauce
sugared peanuts

***Dulce Corn Panna Cotta* GF**

berry jam semifreddo
pickled berries

***Sorbet* GF, Vegan**

check with server for daily selections

***Ice Cream* GF**

chocolate/ vanilla or daily feature
with fresh seasonal berries

Gluten Free (GF)
Contains Nuts (CN)
Contain Alcohol (CA)