Winter LURE

5 COURSES | $129 PER PERSON

SPOT PRAWN RED THAI CURRY

Poached Spot Prawn, Pickled Cauliflower, Roasted Squash, Gai Lan, Petit Basil

Pairing: Hillside Gewürztraminer (3oz)

BUTTERMILK RICOTTA

Sliced Root Vegetables, Preserved Local Berries, Natural Honey Comb, Grilled Focaccia Bread

Pairing: Mission Hill Rose (3oz)

WHOLE BEAST 'NDUJA RISOTTO

Dungeness Crab, Sea Asparagus, Blistered Tomatoes, Rice Cracker, Spot Prawn Spicy Oil

Pairing: Blue Grouse Quill Q Ortega Blend (3oz)

DIANE STERLING TENDERLOIN

Truffle Celeriac Pave, Mushroom Escabeche, Charred Island Vegetables, Herb Emulsion, Bone Marrow Crumb

Pairing: Graffigna Malbec (3oz)

POUDING CHOMEUR

Warm Brown Butter Sponge Cake, Maple Miso Caramel Sauce, Toasted Crumble, Spruce Creme Fraiche

Pairing: Burrowing Owl Coruja (2oz)

Optional Wine Pairing + $59