
FIRST COURSE

Lobster Bisque

lobster, crème fraîche, puff pastry

Little Leaf Greens Salad

toasted sunflower seeds, feta, radish, green goddess dressing

House Caesar

roasted garlic, anchovy dressing

MAIN COURSE

Green Circle Half Chicken

maple brown butter, pan roasted parsnips, brussels sprouts, sweet potato puree

Grilled Pork Chop

mashed potatoes, collards, cider jus, pepper relish

Faroe Island Salmon

crispy potatoes, evoo-poached fennel, beets, parsnip puree, beurre blanc

Steak Frites *

pecorino frites, hotel butter, steak sauce, watercress

House-Made Garganelli

wild mushroom ragout, romano

DESSERT

Chocolate Pots de Crème

salted caramel, chantilly, almond biscotti

Chevre Cheesecake

seasonal compote

\$59 per person

subject to seasonal changes