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## **ARW 2025**

4 courses// 45 dollars //10 split menu fee

### **COURSE ONE // choose one**

CRISPY BRUSSEL SPROUTS three graces dairy feta,  
pickled carrots, steens cane syrup (V,G)

CURRIED TOMATO SOUP squash kachumber, basil oil,  
watercress (V,G)

BBQ SHRIMP sunflower seed gremolata, toasted baguette

CHICKEN & VEGETABLE SPRING ROLLS sweet potato  
puree, yuzu-chili dipping sauce

### **COURSE TWO**

CHOPPED ROMAINE SALAD pickled apple, radish, corn  
nuts, goat cheese buttermilk (V,G)

### **COURSE THREE // choose one**

SHIITAKE MUSHROOMS whipped potatoes, pomegranate,  
crumbled tofu, chimichurri, scallions (V,G)

EVERYTHING CRUSTED FAROE ISLAND SALMON\*  
cream cheese grits, green emulsion, cured tomato relish (G)

PAN ROASTED QUAIL herbed whipped potatoes, roasted  
grape-scallion relish, port demi (G)

BRAISED HNG FARM BEEF CHEEK brown butter gnocchi,  
caramelized onion, gooseberry, bbq jus

### **COURSE FOUR // choose one**

CHOCOLATE TORTE crushed almonds, orange syrup (G)

OLIVE OIL CAKE pear compote

V: Vegetarian G: Gluten-less