

ARW 2025

3 courses// 38 dollars //10 split fee

*items may be subject to change

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)

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

BQB SHRIMP sunflower seed gremolata, spaghetti squash (G)

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

COURSE TWO // choose one

CAULIFLOWER STEAK whipped sweet potatoes, chopped kale, pistachio (V,G)

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

CONFIT DUCK LEG herbed whipped potatoes, roasted grape-scallion relish, port demi (G)

BRAISED HNG FARM BEEF CHEEK brown butter gnocchi, cheddar, bread crumbs, herb

COURSE THREE // choose one

CHOCOLATE TORTE crushed almonds, orange syrup (G)

OLIVE OIL CAKE pear compote

V: Vegetarian G: Gluten-less