



Menu by Chef John Howie

Appetizers

Chèvre, truffle phyllo crisps
Tempura broccoli skewers with red chili aioli
South American grilled steak skewers with chimichurri

Salad

Julienne zucchini and pear, Meyer lemon, truffle vinaigrette, toasted pine nuts, first press, extra virgin olive oil, Italian parsley, Parmigiano Reggiano
(Gluten free)

Second Course

Shiitake mushroom lettuce wraps, bell pepper, scallions, celery, ginger, garlic, cremini mushrooms, Bibb lettuce, Thai basil

Main Course

Pork tenderloin - Katsu pork tenderloin, red chili aioli, chilled Chinese egg noodle salad, roasted shiitake mushroom, grilled scallion, carrot, zucchini, Thai ginger, sesame, black soy vinaigrette

OR

Salmon - 4oz. seared King salmon, parsnip purée, caramelized onion, bacon relish, micro sorrel

OR

Portabella mushroom - Spinach and cheese stuffed portabella mushroom, sweet basil pesto risotto, roasted garlic, tomato confit
(Vegan option)

Dessert

Blackberry panna cotta with lime syrup, fresh blackberries and crème fraîche