

Spring Cocktails

Red Beet Margarita 14

Patron Silver tequila, red beet juice, lime, cointreau

Cherry Manhattan 14

Cherry infused barrel aged bourbon, brandied cherries, dolin rouge

Enjoy our Three course

prix-fixe menu for \$45

or make your choice a la carte



Appetizers

Baby Beet Salad 14.50

crab, fennel tops and mustard greens, pimento

or

Gouda Stuffed Boudin 12.00

house made Gouda stuffed sausage, butter lettuce, marigold, dried cherry

Entrée

Roasted Ocean Trout 24.00

charred broccoli, scallions, pecorino, sherry wine nage, Easter egg radish

or

Braised Oxtail Risotto 24.00

wild mushroom, ramsons, red wine jus

or

Cauliflower Steak 20.00 veg

piquillo pepper, capers, grated Comte cheese

Dessert

Chocolate Chip Brussels Waffle 10.00

whipped cream, cherry coulis and ice cream

Executive Chefs Bart Vandaele & Dieter Samijn

March 20th - April 15th

