

Fall 2022 LIRW Dinner Menu

Sunday, November 6th- Sunday, November 13th

Saturday November 12th from 5-7pm only

FIRST COURSE

(CHOICE OF)

CAULIFLOWER SOUP

vadouvan curry, sunflower seeds & bread crumbs · *gfo* · *vg*

ARUGULA SALAD

lemon, pine nuts & parmesan · *gf* · *vg*

RICOTTA TOAST

dandelion greens, toasted hazelnuts
& truffle honey · *vg*

VEAL RICOTTA MEATBALLS +5 SUPPLEMENT

parmesan, parsley & toasted sourdough · *gfo*

MAIN COURSE

(CHOICE OF)

RIGATONI

swiss chard, fennel & leeks · *vg*

ROASTED ATLANTIC SALMON

heirloom grains, beets & horseradish creme fraiche · *gf*

BRAISED CHICKEN THIGHS

soppressata, cured olives & roasted tomatoes · *gf*

NIMAN RANCH PORK CHOP +9 SUPPLEMENT

apples & turnips · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream, chocolate & caramel sauces

BUTTERMILK PANNA COTTA

poached pear & ginger snaps

CHOCOLATE LAVA CAKE +3 SUPPLEMENT

milk chocolate sauce & bourbon-brown sugar ice cream

\$44.00