

Winter 2023 LIRW Dinner Menu

Sunday, January 29th- Sunday, February 5th

Saturday February 4th from 5-7pm only

FIRST COURSE

(CHOICE OF)

WHITE BEAN SOUP

winter root vegetables and tuscan kale · *gfo* · *vg*

ARUGULA SALAD

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

EGGPLANT PARMESAN

with burrata, fried eggplant, oven roasted tomatos · *vg*

BIG EYE TUNA TARTARE ^{+8 SUPPLEMENT}

arugula, ginger & soy-sesame vinaigrette · *gf*

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*

BEEF SHORT RIB ^{+10 SUPPLEMENT}

with potato puree, roasted root vegetables & jus · *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 & spiced honey

CHOCOLATE SOUFFLE CAKE ^{+3 SUPPLEMENT}

milk chocolate sauce & bourbon-brown sugar ice cream

\$44.00

vg = vegetarian option, gf = gluten free option