

Spring 2021 LIRW Dinner Menu

Sunday, April 25th- Sunday, May 2nd

Saturday May 1st from 5-7pm only

FIRST COURSE

(CHOICE OF)

TOMS CLASSIC CHICKEN SOUP
ditalini pasta, spring vegetables & thyme · *vg*

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

RICOTTA TOAST
dandelion greens, hazelnuts & truffle honey · *vg*

TUNA TARTARE +7 SUPPLEMENT
ginger, soy & sesame

MAIN COURSE

(CHOICE OF)

SPAGHETTI
sweet pea, spring garlic, parsely & parmesan · *vg*

ROASTED ATLANTIC SALMON
heirloom grains, asparagus & horseradish creme fraiche · *gf*

BRAISED CHICKEN THIGHS
soppressata, cured olives & roasted tomatoes · *gf*

NIMAN RANCH 14OZ BONE-IN PORK CHOP
+10 SUPPLEMENT
new potato & charred ramp pesto · *gf*

DESSERT

(CHOICE OF)

VANILLA ICE CREAM SUNDAE
chocolate fudge sauce & brandied cherries · *gf*

SORBETS
seasonal selection of two · *gf*

WHITE CHOCOLATE MACADAMIA COOKIE
strawberry milk

CHOCOLATE SOUFFLE CAKE +5 SUPPLEMENT
milk chocolate sauce & bourbon-brown sugar ice cream

\$35.00

vg = vegetarian option, gf = gluten free option