

Spring 2023 LIRW Dinner Menu

Sunday, April 23rd- Sunday, April 30th

Saturday April 29th from 5-7pm only

FIRST COURSE

(CHOICE OF)

ARUGULA SALAD

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

STEAMED MUSSELS

fennel, leeks, turmeric, white wine
& grilled sourdough · *gfo*

FRIED GOAT CHEESE

grilled leeks, roasted red peppers, olive tapenade
& marinated white anchovies

TUNA TARTARE +6 SUPPLEMENT

arugula, ginger & soy-sesame vinaigrette

MAIN COURSE

(CHOICE OF)

SPAGHETTI AGLIO E OLIO

spring garlic, parsley & lemon · *vg*

ROASTED ATLANTIC SALMON

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

VEAL RICOTTA MEATBALLS

parmesan, parsley & grilled sourdough · *gfo*

NIMAN RANCH PORK CHOP +10 SUPPLEMENT

spring garlic & asparagus · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream, chocolate & caramel sauces

TIRAMISU PANNA COTTA

espresso & lady finger cookie

CHOCOLATE SOUFFLE CAKE +3 SUPPLEMENT

milk chocolate sauce & bourbon-brown sugar ice cream

\$44.00

vg = vegetarian option, gf = gluten free option