

Spring 2024 LIRW Dinner Menu

Sunday, April 7th- Sunday, April 14th

Saturday April 13th from 4-7pm only

FIRST COURSE

(CHOICE OF)

ARUGULA SALAD

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

STEAMED MUSSELS

artichokes, spring onions, capers, white wine
& grilled sourdough ·

EGGPLANT PARMESAN

with burrata, fried eggplant & oven-roasted tomatoes · *vg*

SPANISH OCTOPUS ^{+10 SUPPLEMENT}

italian butter beans, fresno chilis & chorizo vinaigrette · *gf*

MAIN COURSE

(CHOICE OF)

SPAGHETTI AGLIO E OLIO

charred ramps, spring garlic & crushed red pepper · *vg*

ROASTED ATLANTIC SALMON

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

VEAL RICOTTA MEATBALLS

parmesan, parsley & grilled sourdough ·

NIMAN RANCH PORK CHOP ^{+10 SUPPLEMENT}

asparagus, preserved lemon & mustard jus · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream, chocolate & caramel sauces

BUTTERMILK PANNA COTTA

strawberry & white verjus gelée

CHOCOLATE SOUFFLE CAKE ^{+3 SUPPLEMENT}

milk chocolate sauce & bourbon-brown sugar ice cream

\$46.00

vg = vegetarian option, gf = gluten free option