

Winter 2026 LIRW Dinner Menu

Sunday, January 25th- Sunday, February 1st

Saturday January 31st from 4-7pm only

FIRST COURSE

(CHOICE OF)

ROASTED SQUASH SOUP

grilled baguette · *vg*

ARUGULA SALAD

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

BABY BEETS

fried goat cheese, watercress & orange vinaigrette · *vg*

BIG EYE TUNA TARTARE +8 SUPPLEMENT

arugula, ginger & soy-sesame vinaigrette

MAIN COURSE

(CHOICE OF)

GNOCCHI

mascarpone & roasted wild mushrooms · *vg*

ROASTED ATLANTIC SALMON

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

DUCK CONFIT

potato rosti & mache · *gf*

SMOKED PORK SPARE RIBS +8 SUPPLEMENT

spring onion, romesco, fresno chili & hazelnuts · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream & chocolate curls

CREME BRULEE · *gf*

heirloom citrus & thyme

CHOCOLATE LAVA CAKE +3 SUPPLEMENT

milk chocolate sauce & bourbon-brown sugar ice cream

\$46.00

vg = vegetarian option, gf = gluten free option