

# 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