

RESTAURANT WEEK

DINNER 60pp

COCKTAILS 12

FRENCH 75

the botanist gin, sparkling, lemon

CHAMPAGNE COCKTAIL

sparkling, remy xo, bitters

FIRST COURSE

CHOICE OF

EMPIRE CAESAR

castelfranco, baby romaine, anchovy, caperberries, parmesan, croutons

DOMESTIC BURRATA (v)

sungolds, basil, black bread

CALAMARI TEMPURA

wakame, porcini, tomato aioli

MAIN COURSE

CHOICE OF

WHOLE ROASTED HEN OF THE WOODS (v)

brown butter-caper vinaigrette, cauliflower couscous, aged sherry vinegar

BROCCOLI CACIO E PEPE (v)

rigatoni, pine nuts, pecorino, demi sec tomato

GRILLED DORADE

caper-herb vinaigrette, bitter greens

MARINATED PRIME SKIRT STEAK

shiso chimichurri*

DESSERT

CHOICE OF

TIRAMISU

lady finger sponge, mascarpone cream, cold brew foam

CHEESECAKE

lemon thyme streusel, blueberry compote, candied lemon