PRIX FIXE DINNER

65 PP

1ST COURSE

COMMISSARY BREAD

butter

SEASONAL SOUP

2ND COURSE

BEET SALAD

orange, fennel, candied pistachio, miners lettuce, ricotta, aged balsamic

<u>0R</u>

KALE SALAD

dinosaur kale, kohlrabi, nori, parmigiano, miso sesame crouton

3RD COURSE

GEMELLI VERDE

peas + pea shoots, wild mushrooms, pecorino OR

PRINZEN CHICKEN

quarter bird, county veggies, gravy, dinner roll $\overline{\text{OR}}$

PICKEREL

asparagus, bok choy, blistered tomatoes, cous cous, chermoula

4TH COURSE

RHUBARB SUNFLOWER FRANGIPANE

Sicilian lemon sorbet, brown butter, buckwheat sucrée

DEVONSHIRE

85 PP

1ST COURSE

COMMISSARY BREADS

butter

SEASONAL SOUP

<u>0R</u>

KALE SALAD

dinosaur kale, kohlrabi, nori, parmigiano, miso sesame crouton

2ND COURSE

LAMB TARTARE

capers, gherkins, shallots, egg yolk, crostini $\overline{\text{OR}}$

RYE LENTIL CROQUETTES

baba ganoush, feta cream, mint

3RD COURSE

VADOUVAN EGGPLANT

tomato chutney, chickpeas, chili, sesame, basil, honey

0R

PRINZEN CHICKEN

quarter bird, county veggies, gravy, dinner roll \underline{OR}

FLAT IRON STEAK

County wild vegetables, mushrooms, jus \underline{OR}

PICKEREL

asparagus, bok choy, blistered tomatoes, cous cous, chermoula

4TH COURSE

RHUBARB SUNFLOWER FRANGIPANE

Sicilian lemon sorbet, brown butter, buckwheat sucrée