

COUNTY- LICIOUS

MAR 27 -
APR 13

THREE COURSES

DINNER \$65 PP

(plus tax, gratuity)

TO START (CHOOSE ONE)

creamy parsnip + leek soup (V)
pickled apple, parsnip chip

beef tartare
capers, gherkins, egg yolk, mountain oak
gouda, chives + gaufrettes

cured salmon
parsley sauce, radish, torn sourdough,
apple + cucumber, herb salad

ENTRÉES (CHOOSE ONE)

roasted chicken breast
curried lentils with kale, apple + chicken jus

potato gnocchi (V)
carrot + ginger sauce, pumpkin + gingerbread
crunch, crispy sage

seared pickerel
spring vegetables, fingerling potatoes,
yuzu butter sauce

DESSERT (CHOOSE ONE)

chocolate torte
raspberry gel, mint

carrot + pineapple cake
yogurt crèmeux, pineapple gel

cheese selection
apple, honey, Joey's Nordic Seed Crisps

[VG] VEGETARIAN [V] VEGAN [GF] GLUTEN-FREE
THANK YOU TO OUR LOCAL PRODUCERS

EXECUTIVE CHEF AMANDA RAY

DRAKE
DEVONSHIRE