



DINE AROUND 2022

\$40 per person

Course 1:

Confit Butternut Squash (GF)

smoked almond, lardo gremolata, tannato

Course 2:

Beef and Brussels (GF)

onion and horseradish puree, tomato, puffed rice

Course 3:

Cheese Plate

*Choice of one piece of cheese from our daily selection,
served with pickled vegetables, olives, candy nuts, baguette.*

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