

orange

eat*

artisanal cheese & charcuterie
single estate olive oil tasting
toasted marcona almonds
mixed olives from catalonia spain

choose one*

marinated octopus & squid salad
with sweet peppers, roasted tomatoes, red potatoes & caperberries
candy beets *with their own greens & gotes catalones*
roasted duck sausage *with caramelized leeks & thyme*
roasted asparagus *with romesco*
lump meat crab cakes *with tarragon aioli*
arugula & belgian endive

choose three*

roasted cornish hens *crusted with fine herbs*
roasted grass fed beef tenderloin *with caramelized pearl onions*
roasted leg of lamb *with roasted pepper coulis*
roasted prawns on rosemary *with saffron & sweet pepper escabeche*
seared ahi tuna *with roasted tomatoes, shallots, calamata olives & fresh basil*
seared wild striped bass *with sweet corn & asparagus*
roasted pork tenderloin *with cipollini onions, grapes & thyme butter*

choose two*

smashed yukon potatoes *with extra virgin olive oil*
roasted peppers & braised leeks
mixed roasted carrots *with fine herbs*
brown's potato gratin *with piave & gruyere cheese*
green beans, shitake mushrooms & roasted corn
mixed tomatoes & roasted beets

finish*

assorted house made desserts &
chocolate fondue with mixed fruits