

DINNER

prix fixe \$45

TO START

choice of:

roasted beet salad (VG)

bitter greens, pear, Lighthall feta, tahini dressing + candied pistachios

french onion soup

gruyère gratinée, caramilized onions + veal broth

drake salad (V) (GF)

baby gem, kale, red cabbage, carrots, sesame dressing, radish, mandarin oranges, seedy crunch, microgreens

TO FOLLOW

choice of :

braised shortrib

mashed potatoes, roasted root vegetables + brussel sprouts

fisherman's pie

poached salmon, whitefish, shrimp, tarragon, bechamel with mashed potatoes

roasted half Cornish hen

Tokyo turnips, spaetzle, café de Paris butter, pan jus

TO FINISH

sea salt caramel brownie

drunken cherries, vanilla ice cream

carrot cake

cream cheese icing