

ARW 2024

4 courses // 45 dollars // 10 split menu fee

COURSE ONE choose one

TRUFFLED CAULIFLOWER SOUP pinenut gremolata (V,G)

CRISPY SHRIMP potato-leek corn chowder

HNG FARM BEEF CROQUETTES bravas aioli, chow chow

COURSE TWO

MIXED GREENS SALAD three graces farm feta, shaved apple, radish, sorghum vinaigrette (V,G)

COURSE THREE choose one

MIXED LOCAL MUSHROOMS herbed whipped potatoes, roasted grapes, au poivre sauce, watercress (V,G)

SUNBURST FARMS TROUT chive fried rice, bok choy, yuzu-tobiko butter (G)

SLOW ROASTED HNG FARM PORK SHOULDER sweet potato johnny cake, pomegranate relish, BBQ jus, collards

HNG FARM BRAISED BEEF CHEEK red-wine braised carrots, onions, potato, barley, bordelaise

COURSE FOUR choose one

CHOCOLATE-COCONUT PANNA COTTA crushed almonds, orange syrup (G)

OLIVE OIL CAKE pear compote

V: Vegetarian G: Gluten-less