

ARW 2026

3 courses // 40 dollars // 10 split menu fee

** some items may be subject to change **

COURSE ONE// choose one

CRISPY BRUSSELS SPROUTS three graces dairy feta, pickled carrots, steens cane syrup (V,G*)

SOUP of the day (V,G)

CHOPPED ROMAINE SALAD blue cheese, pickled vegetables, corn nuts, buttermilk ranch (V,G)

CRAB CAKES papaya salad, coconut aioli, potato chips

CHICKEN & VEGETABLE SPRING ROLLS sweet potato puree, yuzu-chili dipping sauce

COURSE TWO// choose one

SHIITAKE MUSHROOMS whipped potatoes, pomegranate, crumbled tofu, chimichurri, scallions (V,G)

CORIANDER CRUSTED SALMON* orzo, green emulsion, squash kachumber

CONFIT DUCK LEG rutabaga-sausage croquettes, apple-pepper salad, mustard vinaigrette

CHEERWINE BRAISED HNG FARM BEEF CHEEK cream cheese grits, crispy onions, pomegranate, watercress (G*)

COURSE THREE// choose one

CHOCOLATE TORTE sweet cherries, candied peanuts (G)

STICKY APPLE CAKE butterscotch sauce, whipped cream

V: Vegetarian G: Gluten-less G*: Gluten-less by request

*These items may be cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.