



Farm-a-Licious Lunch

“Farm-to-Table Cuisine”

Starters

Daily Soup

Or

Salad Greens, Banyuls Vinaigrette, Walnuts, Blue Cheese

Main Course

Pan Seared Salmon

Leeks & Clams, Fingerling Potato

Or

Tagliatelle, Wild Mushrooms

Tarragon Cream, Poached Egg, Pecorino

Desserts

Chocolate Cremeux

Hazelnut & Feuilletine Crumb, Espresso Ice Cream

Or

Selection of Sorbets

Three Courses -40-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies