



## DINNER MENU



### ENTREES

#### LEMON HERB PORK\* 40

SRF Kurobuta Tenderloin | Sweet Pea Puree | Seasonal Vegetables  
Fondant Potato

#### FARFALLE PASTA 28

Farfalle Pasta | Tomato | Fennel | Peas | Lemon  
Mushroom | Italian Sausage | Parmigiano Reggiano Cream

#### DUCK BREAST\* 35

Duck Breast | Chicharron | Asparagus | Ginger Mint Vinaigrette | Cucumber  
Carrot | Almonds | Arugula | Apricot

#### CHEFS CUT MP

Varies Daily 

#### TENDERLOIN\*70

SRF Tenderloin | Vegetables | Garlic Mashed Potatoes | Red Wine Demi-Glace

#### CAULIFLOWER STEAK 24

Roasted Cauliflower | Sweet Pea Puree | Seasonal Vegetables  
Cherry Tomato

#### HALIBUT\*60

Alaskan Halibut | Wild Mushroom Hash | Asparagus | Lemon Fennel Puree  
Orange Beet Emulsion

### DESSERTS

#### STRAWBERRY CHEESECAKE 14

Homemade Cheesecake | Strawberry Sauce


#### CRÈME BRULÉE 12

Vanilla Custard | Caramelized Sugar

#### SEASONAL BERRY TARTELETTE 13

Fresh Berries | Sweet Custard | Crisp Tart

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 Marked items are made without gluten; however, we are not a gluten-free kitchen.  
Please note there is a risk of cross-contamination for these items.  
All sandwiches and burgers can be made with gluten-free buns upon request.

\* These items are cooked to order. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of foodborne illness.

