



3 COURSE PRIX FIXE MENU \$55 per person

INCLUDES:

Tori's focaccia, grilled scallion butter

AND ONE SELECTION FROM EACH COURSE:

STARTERS

ASPARAGUS & GOOSEBERRIES (V, GF)

baby kale, ricotta, pistachio, balsamic gastrique

SPRING PEA RANGOONS (V)

scallion aioli, hot honey, pepper relish

SPRING GREEN SALAD (GF)

chicken liver pâté, early spring vegetables, gouda, Meyer lemon

ENTREES

SPAGHETTI ALLA CHITARRA (V)

watercress pistou, crème fraîche, walnut gremolata

OLIVE OIL-POACHED SALMON (GF)

French lentils, pomme, buttermilk broth, tarragon

"CHICKEN & BROCCOLI" (GF)

Amish chicken, crispy Carolina gold rice, black garlic

DESSERTS

RACHEL'S CHOCOLATE CAKE (V)

chai buttercream, caramel ganache, vanilla ice cream

CHERRY PARFAIT

vanilla almond cream, Amaretti crumble, cherry mascarpone ice cream

HOUSEMADE SEASONAL SORBET OR ICE CREAM (V, GF)

(V) = vegetarian; (GF) = gluten-free; (S) = shellfish

We're not mind-readers: please inform us of any allergies and dietary restrictions; not all ingredients are listed.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*