



THREE COURSE | PRIX-FIXE DINNER MENU \$68+



Menu 💮

\$68 per person | \$50 wine pairings | \$25 kids under 10

STARTER

Roasted Beet & Blood Orange Salad \$18
baby lettuces, fennel, spiced pistachios, warm goat cheese
pizzolato moscato, veneto

MAIN

Short Rib Agnolotti \$38

parsnip puree, roasted mushrooms, natural jus

j lohr 'pure paso' red blend, paso robles, ca

DESSERT

Butterscotch Crème Brûlée \$14
whipped cream, seasonal berries, sugar tuiele
otima, tawny port 10yr