



FLAME + SMITH  
\$60 DINNER

**FIRST**

GRILLED GREEN ASPARAGUS | smoked fish mousse / salt cured yolk / rye

STRACCIATELLA + CONFIT CHERRY TOMATOES | rosemary focaccia /  
young basil cress / niçoise olives / evoo

SHAVED FENNEL + BLOOD ORANGE SALAD | castel franko / ember-toasted  
hazelnut / fennel fronds / pomegranate syrup / charred blood orange vinaigrette

**SECOND**

“FISH + CHIPS” | charcoal grilled fillet of seabass / wild leek tartar sauce / lemon  
LION’S MANE MUSHROOM ‘STEAK’ | rosemary + thyme infused polenta / black kale  
enoki mushroom crisp / salsa verde / gremolata

BEEF BOURGUIGNON | p.e.i. grass-fed beef / whipped potatoes / heirloom carrots  
paris mushrooms / pearl onions / lardons / parsley

**DESSERT**

FLAN PÂTISSIER | vanilla bean/ pink rhubarb compote  
PUR NIOR | mirror glazed dark chocolate mousse sphere  
almond tuille / whipped mascarpone / tonka bean  
KEY LIME PIE | meringue / mezcal / smoked maldon salt