

THE
ROYAL

\$60 DINNER

FIRST

Mushroom | Lion's Mane, Arugula, Endive

Sorrel Soup | Radish, Gorgonzola, Olive Oil

Beef Tartare | E.C.F. Beef, Classic Condiments, Smoked Cured Egg

Yolk, Pistachio

Scallop Crudo | E.C.F. Prosciutto, Peppers, Crispy Shallot

SECOND

Nettle Risotto | Parmigiano, Pea Shoots, Spring Herbs

Pike Cannelloni | Beurre Blanc, Herbs, Wild Fennel

Duck Confit | Potato Pavé, Braised Greens, Maple Red Wine Jus

Steak Frites | 8oz Hanger, Onion Confit, Aioli

DESSERT

Seadas | Lighthall Pecorino, Ponzio Family Farm's Honey

Sorbet | Lemon Verbena, Merengue

Pudding Chomeur | Maple Baked Cake, Buttermilk Custard

 **COUNTYLICIOUS**

APRIL 4 - APRIL 28 2024