

# ENHANCED PRIX FIXE

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## Appetizers

*choose 1*

### Soup Of The Day

Your server will describe today's feature

### Caesar Salad

Romaine, sourdough crumble, Quinn's bacon, parmesan, house dressing, cured egg yolk

### 🌱 Watermelon Crudo

Sesame & sunflower marinade, cucumber & grape relish, ponzu, scallion, ginger, yuzu

### 🌱 Ahi Tuna Tartare

Rice crisp, gochujang aioli, candied peanut, sesame seed, toi phi, kaffir lime salt

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## Mains

*choose 1*

### 🌱 Chermoulah Wild Acre Chicken

Roasted cauliflower, wild leek & peanut chimichurri, potato mille-feuille, pickled ramp bulbs

### 🌱 Fish Feature

Your server will describe today's feature

### Duck Duo

Palm sugar-glazed duck breast, duck mousse crepes, kohlrabi, pickled oranges, five-spice demi-glace gremolata

### 🌱 Asparagus & Pea Risotto

Yuzu, 'pecorino', 'truffle butter', pickled wild leek bulbs, grated summer truffle

### 🌱 Beef Tenderloin + \$12

6oz filet, Yukon gold fondant potato, creamed spinach, cipollini onion, porcini demi-glace

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## Desserts

*choose 1*

### Chocolate Hazelnut Torte

Chocolate torte, chocolate mousse, crunchy hazelnut glaze, whipped milk chocolate ganache

### Crème Brûlée

Cranberry & chai biscotti, fresh berries

### Mango & Cashew Mousse Cake

Cashew mousse, mango & raspberry gelée, mango mirror glaze, almond sable

### Blueberry White Chocolate Cheesecake

White chocolate cheesecake, blueberry jam, pecan sable crust

*\$68 per person*

 Oceanwise®  
Recommended

 Gluten Free

 Vegan