

Dinner Menu

APPETIZERS

CARROT SOUP  

Celery, Cashews & EVOO

SHRIMP TEMPURA 

Broccoli, Onion, Sesame Oil, Ponzu Dressing

FRIED BRIE 

Breaded, Herbs, Berries Compote &
Balsamic Vinegar

DESSERTS

CHEESECAKE 

Basil, Goat Cheese & Strawberry

MATCHA PANA COTTA  

Almonds, Casis Coulis & Frangipane

ENTRÉE

TAGLIATELLE BOLOGNESE 

Slow Cooked Ragú, Fresh Pasta &
Parmigiano Reggiano

PAN SEARED GROUPEL  

Chick Peas Stew, Scotch Bonnet,
Pickled Daikon & Fennel

GRILLED VEAL CHOP  

Onion Toffee, Roasted Cabbage & Onion
Rings

Please put your order before 3:00PM or you will not be considered for dinner

We Use Local and International Seafood to Support Sustainable Food Chains