

December 5th, 2023

Dinner Menu

APPETIZERS

FRIED BRIE NUTS FREE

PANKO - HERBS - BERRIES COMPOTE - MINT

SHRIMP AGUACHILE GLUTEN FREE - NUTS FREE

CUCUMBER - GREEN TOMATILLO - JALAPEÑO - SHRIMP CRACKER

KIDNEY BEAN SOUP GLUTEN FREE

VEGETABLE BROTH - POACHED EGGS - SCOTCH BONNET - THYME

ENTREES

GRILLED TCI MUSHROOMS GLUTEN FREE - NUTS FREE

LOCAL OYSTER MUSHROOM - PUMPKIN - BROWN BUTTER - SAUCE VIERGE & CANDIED CASHEWS

GRILLED DELMONICO STEAK GLUTEN FREE - NUTS FREE

SMOKED CARROTS - POTATO BOULANGER- OREGANO - PORTO GLAZED

ICELANDI COD PAPILLOTE NUTS FREE

CORN TAMALE - SPICY MOLE - COCOA NIBS - PICKLED VEGETABLES

DESSERT

HOMEMADE S'MORE

MARSHMALLOW - DARK CHOCOLATE -

ICE CREAMS

SORBETS

FRUIT PLATTER