



SRW DINNER PRIX-FIXE
\$65 PER PERSON +TAX +GRATUITY

MENU MAY CHANGE
NO SUBSTITUTIONS

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1ST COURSE

DELICATA SQUASH

PICKLED CRANBERRY, WATERCRESS, FOCACCIA CRUMBS, MANCHEGO,
SAGE VINAIGRETTE

-or-

AHI CRUDO

ROASTED GRAPE GASTRIQUE, FENNEL, TARRAGON, SMOKED ALMONDS, ESPE-
LETTE

-or-

BEEF TARTARE

CORNICHON, CAPERS, AIOLI, CURED EGG YOLK, LAVASH

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2ND COURSE

PARISIAN GNOCCHI

HONEYNUT SQUASH, KALE, PEPITA, GRANA PADANO

-or-

PETRALE SOLE

POMMES PURÉES, RED CHARD, SAUCE ALMANDINE

-or-

HANGER STEAK

ST. HELENS PRIME HANGER, POTATO TERRINE, KING OYSTER MUSHROOMS,
LOLLIPOP KALE, SAUCE BORDELAISE

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DESSERT

APPLE TART TATIN

CARAMEL, VANILLA ICE CREAM

-or-

CHOCOLATE TORTE

CARDAMOM COFFEE ANGLAISE, ORANGE CHANTILLY, HAZELNUT TUILE

-or-

SEASONAL SORBET

MERINGUE, BALSAMIC, OLIVE OIL, MALDON SALT

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ADDITIONAL SUPPLEMENTS (FOR THE TABLE)

MENU MAY CHANGE

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BREAD SERVICE \$12

HOUSE MADE BRIOCHE, FOCACCIA, LAVASH, SALTED BUTTER, OLIVE
TAPENADE

MARINATED OLIVES & ALMONDS \$12

CASTELVETRANO, PICHOLINE, BLACK MOROCCAN OLIVES, CITRUS,
ROSEMARY, GARLIC

ROASTED BONE MARROW \$20

QUINCE SHALLOT JAM, GRILLED FOCACCIA