



SRW DINNER PRIX-FIXE

\$65 PER PERSON +TAX +GRATUITY

NO SUBSTITUTIONS

FULL TABLE PARTICIPATION REQUIRED

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-- 1ST COURSE --

DELICATA SQUASH

pickled cranberry, spitzenburg apple, arugula, frisée, grana padano,
sage vinaigrette

-or-

HAMACHI CRUDO

roasted grape gastrique, fennel, tarragon, smoked almonds, espelette, olive oil

-or-

BEEF TARTARE

cornichon, capers, shallot, chive, aioli, soy cured egg yolk, lavash

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-- 2ND COURSE --

RISOTTO

butternut squash, mushrooms, leek, grana padano, calabrian chili crisp

-or-

COHO SALMON

black lentils, parsnip purée, rainbow chard, prawn sauce

-or-

BAVETTE

painted hills prime, tallow marble potatoes, celery root purée,
king oyster mushrooms, sauce bordelaise

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-- DESSERT --

APPLE TART TATIN

caramel, brown butter ice cream

-or-

CHOCOLATE TORTE

cardamom coffee anglaise, orange chantilly, confit orange

-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 \$13

house made brioche, focaccia, lavash,
herbs de provence butter, olive tapenade, roasted garlic

MARINATED OLIVES & MARCONA ALMONDS \$14

castelvetrano, picholine, niçoise olives, citrus, rosemary, garlic

ROASTED BONE MARROW \$25

quince jam, red frilly mustard, grilled focaccia

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