

# DINNER MENU

Sample

## FIRST COURSE

### Bread and Butter Service

*Gluten-free rolls and crackers available upon request*

### Roasted Parsnip and Apple Soup with Hazelnut Dukkah

Silky roasted parsnip, fennel and apple soup with thyme and white pepper, finished with hazelnut dukkah, chive oil and pickled parsnip

*vegan, gluten-free*

## MAIN COURSE

### Smoked Beef Short Rib with Winter Root Purée

Smoked and slow-braised boneless beef short rib, parsnip-sweet potato silk, charred winter brassicas, spoon of stewed black-eyed peas and greens, glossy braising jus, topped with house giardiniera relish (cauliflower, carrot, celery, peppers, red onion, chili, herbs)

*gluten-free, dairy-free*

### Seared Blackened Red Snapper with Jollof Rice and Charred Brassicas

Seared blackened red snapper fillet with citrus-chili brown butter, jollof-style tomato rice, charred broccolini and Brussel sprouts and a fennel-orange salad

*gluten-free*

### Roasted Delicata Squash and Cabbage "Crown" with Smoked Tomato Broth

Roasted delicata squash rings stacked and filled with black-eyed peas, millet and lentil pilaf, rosemary onion, roasted carrot and parsnip and wrapped with savoy cabbage as a "crown" served with smoked tomato-pepper broth, herb oil and finished with pomegranate and pickled red onion

*vegan, gluten-free*

