## dinner menu

fresh baked artisanal breads

one

chickpea and parsley soup balsamic, parsley oil, tomato

two

**goat cheese agnolotti** braised pork jowl, pecorino cream

#### three

roast tenderloin truffle jus, mushroom confit, cauliflower mousseline, haricot vert

**grilled salmon** quinoa risotto, saffron cream

**house made gnocchi** shrimps, greens, peas, tomato, pan jus

four

chocolate pots de creme coconut milk whip

# dinner menu

#### one

## faux pho

shrimps, noodles, mixed fall vegetables

#### two

#### short rib ravioli

homemade ravioli with braised short rib served in braising jus

#### three

### melon sorbet

basil and balsamic

### four

#### cassoulet

seared duck breast, wild boar sausage, white beans, tomato broth, grill bread, truffle aioli

## porchetta

prosciutto, arugula pesto, pickled fennel, carrot puree

#### seared mahi mahi

quinoa, pea puree, relish of tomato, garlic, lardon and basil

## penne putanesca

kalamata, caper, tomato

## five

## chocolate pots de creme

# dinner menu

amuse

fried polenta, harissa sauce

one

avocado gazpacho andaluz

two
spring pea ricotta ravioli
lemon basil spuma, lodge microgreens

three little gem salad

fresh cherries, candied pecans, lardons, sherry vinaigrette

four lemon blueberry sorbet

*five* shrimp paella

saffron risotto, peas, tomato, parsley

six grilled beef tenderloin

celeriac mousseline, asparagus tips, truffle foie gras jus

seven chocolate pavlova

fruit compote, whipped cream

# dinner menu

#### one

## cream of kale soup

#### two

## beet carpaccio

goat cheese, truffle oil, greens, balsamic reduction

#### three

#### braised beef cheeks

cauliflower puree, grilled asparagus, braising jus

#### seared cod

lentils, fried brussels, harissa sauce

### gnocchi

lodge made gnocchi, shrimps, tomato, wilted greens, pan jus

four

**apple betty** vanilla ice cream