

Banquet Menu option 2 - \$55

Includes non-alcoholic beverages, sparkling water, coffee and tea

first course plates and pasta choices:

"olive garden"

weeds & reeds, lightly dressed micro-greens and other agriculture planted in black olive soil (V)

beets

goat cheese, walnut, balsamic (V)

butternut squash

arugula, pickled red onion, oat streusel (V)

mushroom

medley of mushrooms, buttermilk fried mushrooms, parsley, black garlic (V)

wild boar belly

apple, pomegranate, celery root

beet pesto

casareccia pasta, tossed in a red beet pesto, with goat cheese and orange zest (V)

caramelized onion cream

fettuccine, spinach and oyster mushrooms tossed in a caramelized onion and thyme cream (V)

sweet & spicy sausage

rigatoni with spiced nduja, mild Italian sausage, peppers and red onions in a sweet and spicy tomato sauce

second course plates choices:

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots

rainbow trout

black barley, fennel, coconut curry

duck breast

sweet potato, buttered leeks, gooseberry

lamb shank

EBC beer braised lamb shank, contrast of potatoes, baby spinach, preserved tomato vinaigrette

third course

chef's selection of desserts to share