

COUNTYLICIOUS

DINNER \$55

STARTERS

Beet Salad

goat cheese, grapefruit, pine nuts, dill, green oil
(V) (GF)

Tuna Tostada

soy sauce, chili crisp, seaweed salad, avocado
(DF)

Kale Salad

roasted grapes, golden beets, candied pumpkin
seeds, sesame dressing (V) (GF)

MAINS

Pork Milanèse

Marq's honey herb glaze, roasted vegetables,
arugula + house mustard

Roasted Lamb Sirloin

spring pea, Tokyo turnip, radish ragout + wild
garlic pesto (GF)

Roasted Sweet Potato

lentils, carrot + butter bean purée, crispy kale,
vegan feta (VG) (GF) (DF)

Seared Pickerel

celery root and kohlrabi slaw, citrus, crispy
capers, dill, carrot purée (GF)

DESSERT

Chocolate Beet Cake

chocolate crèmeux, tahini, cocoa nib (V)

Lemon Tart

lemon dill sorbet, raspberry gel (V)