

THE  
**ROYAL**

**DINNER | 65**

**PRIMI**

Choose one

Insalata Di Orecchie Di Maiale | Pork, Beluga Lentils, Watercress

Calamari | Fava Panzanella, Olive Oil, Mint

Crostata Di Funghi | Goat Cheese, Roasted Mushrooms, Tart

Polpette | Braised Beef Meatballs, Tomato, Parmigiano

**SECONDI**

Choose one

Risotto | Stinging Nettles, Pea Shoots, Spring Herbs

Lasagna | Spinach, Ricotta, Béchamel

Grilled Trout | ECF Red Fife Wheatberries, Herbs, Tomato

Steak Frites | 8oz Hanger, Maple Red Wine Jus, Aioli

**DOLCE**

Choose one

Seadas | Lighthall Pecorino, Ponzo Family Farm Honey

Baba Al Rum | Maple, Walnuts, Apricot

Edwin County Farms, or 'E.C.F.', is The Royal's own certified organic farm located just minutes from the hotel. Rooted in regenerative practices, it supplies our kitchen and bakery with seasonal vegetables, meats, and grains grown and raised in step with the land.

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Local Suppliers | The Royal Bakery | Edwin County Farms | Ponzo Family Farm | Lighthall Cheese  
Walt's Sugar Shack | La Cultura | John Thompson Farms | Bare Bones Distillery