
ELORALICIOUS 2023

March 24th - April 2nd

\$50 per person

APPETIZERS

choice of one

Heritage Hen Pâté en Croûte
madeira gelée, partridge berry jam

Toasted Almond Vichyssoise
mussels, pickled honey mushrooms

MAINS

choice of one

Fish and Chips
fresh cut fries, rutabaga apple slaw, mixed greens, tartar sauce

Black Garlic Semolina Gnochetti
goat cheese fondue, carrots, pistou, walnuts

DESSERTS

choice of one

Cannoli
sheep's ricotta, honey, pistachio

Profiterole
cacao praline, vanilla diplomat cream

SNACKS

Warm Olives 17 🌿

garlic and rosemary



Soybean Hummus 18 🌿

crudités, sunflower crumb, sesame lavash

White Fish Tempura 20

house kimchi

East Coast Oysters (6pc) 28

house hot sauce, lemon, horseradish

APPETIZERS

Butternut Squash Soup 22

apple chutney, spiced chantilly, toasted pumpkin seeds

Farm Greens 21

Granny Smith apples, kohlrabi, candied chestnuts, tomme forte

East Coast Lobster 36

*sea buckthorn dressing, carrots, crème fraîche,
coriander, toasted sesame*

Red Beet Salad 25 🌿

*poached pears, beet relish, pine nut pudding,
wine gastrique, flax chips*

Terrine 30

ham hock, foie gras, prunes, cabbage jam

MAINS

Salt Roasted Celeriac and Portobello Mushroom 36 

*cashew pudding, celery crumb,
Riverbank grape vin au jus*

Semolina Gnocchetti and Braised Beef Short Rib 48

onion soubise, black garlic, roasted cabbage, chicken froth

Aged Carnaroli Rice and Rye Kernels Risotto 35

*cauliflower, parsley pistou
add Scallops (4oz.) 22*

Roasted Lamb Sirloin 54

delicata squash, goat cheese gnudi, kale jam, lamb jus

Daily Cut of Beef MP

*potato frits, glazed carrots, broccolini and smoked almonds,
mixed greens, Riverbank grape vin au jus*

 *vegan*

