



# Grafton Street

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## FIRST COURSE

### Steamed Mussels

*white wine, roasted garlic, herb butter, grilled ciabatta*

### Lump Crab Cake

*heirloom corn succotash, remoulade*

### Caesar Salad

*romaine, kale, aged parmesan, garlic croutons*

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## MAIN COURSE

### Pan-Seared Duck Breast

*butternut squash puree, roasted carrots, balsamic reduction*

### Seared Scallops

*heirloom tomato, corn, pork belly risotto*

### Grilled New York Strip

*duck fat-fried fingerling potatoes, braised greens, bordelaise*

### Roasted Vegetable Terrine

*ratatouille, pomodoro*

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## DESSERT

### Chocolate Tart

*chocolate ganache, raspberry gastrique*

### Lemon-Thyme Cheesecake

*seasonal fruit compote*

\$59 PER PERSON

*Subject To Seasonal Changes*