



Grafton Street

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

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

Ricotto Gnocchi

asparagus, english peas, maitake, parmesan broth

DESSERT

Chocolate Tart

chocolate ganache, raspberry gastrique

Key Lime Tart

key lime custard, swiss meringue

\$59 PER PERSON

Subject To Seasonal Changes