



Grafton Street

FIRST COURSE

Steamed Mussels

white wine, roasted garlic, herb butter, grilled ciabatta

Lump Crab Cake

heirloom corn succotash, remoulade

Kale Caesar

romaine, 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

Sirlion Steak

asparagus, mashed potatoes, herb & ramp butter

Warm Grain Bowl

*ancient grain blend, brussels sprouts, butternut squash,
toasted pepitas, pumpkin vinaigrette*

DESSERT

Chocolate Tart

chocolate ganache, raspberry gastrique

Peach Cobbler

bourbon caramel, brown sugar crumble

\$59 PER PERSON

Subject To Seasonal Changes