Grafton Street

APPETIZER

Arugula Salad
pickled strawberries, pine nuts, goat cheese, basil, balsamic
Black Cottage Sauvignon Blanc

Tuna Tartare
avocado mousse, lemon-shisho aioli, ginger vinegar, sesame oil, furikake, crispy wontons
Dr. Loosen Dry Riesling

ENTRÉE

Roasted Halibut
fingerling potatoes, sautéed swiss chard, preserved lemon, hazelnut brown butter
Forrester Chenin Blanc

Ricotta Gnocchi
morel mushrooms, spring peas, ramps, pancetta pecorino
Masciarelli Montepulciano

DESSERT

Strawberry-Rhubarb Tart
purple mint, cream cheese ice cream
Centorri Moscato

$33 per person
March 1st - March 13th