

LURE

DINE AROUND

\$65

FIRST COURSE

MISO BRUSSELS SPROUTS V

Fried crispy with sriracha miso aioli, fresh lime, parmesan cheese & sesame chili shallot crunch

BEETROOT HUMMUS V

Marinated olives, feta, crispy chickpeas, and garlic bread

MAIN COURSE Choose One

MISO MARINATED STEELHEAD BOWL GF

Kuterra steelhead, sushi rice, cucumber, scallion, avocado, yum yum sauce, wakame salad, pickled ginger

Sub: 5 Selva prawns \$5, spiced chicken breast \$5, 5oz Flat Iron \$5

RED THAI CURRY Vegan

Coconut milk, peppers, lemon grass soy curls, local oyster mushrooms from Gronnestad Farm, cauliflower & gem tomatoes, baby corn, rice

48 HOUR SOUS VIDE BISON SHORT RIB GF

Crispy smashed potato, pickled pearl onion, asparagus, rainbow carrots, cultivated mushrooms, red wine demi glaze

DESSERT Choose One

WARM APPLE TATIN

Saffron rose water ice cream & pistachio crumble

POT DE CRÈME

Callebaut chocolate, vanilla mousse, honeycomb toffee

GF: Gluten free V: Vegetarian