# BRASSICA

HOUSE-MADE YEAST ROLLS, CHEESE
STRAW, HOT SORGHUM BUTTER

## AMUSE BOUCHE

PROVENÇALE TOMATO TART

## APPETIZER

GARDEN PEAS & FRESH GOAT CHEESE TART
frisée sorghum dressing
*or*
WHITE ASPARAGUS VELOUTÉ
roasted hazelnuts, béarnaise reduction
*or*
FORK SMASHED HOT SMOKED SALMON
dill crème fraiche, mache salad

## MAIN COURSE

SLOW BRAISED PORK SHANK
mustard sauce
*or*
ROASTED RACK OF LAMB
minted cream
*or*
SEARED BRONZINI
carrot coulis, candied ginger
*or*
GREEN PEA RISOTTO
baby carrots, parmesan

## SIDES

ROASTED FINGERLING, BABY ROOTS,
SAUTÉED GREENS, SWEET POTATO MASH, PEA
SOUFFLÉ

## DESSERT

HUMMINGBIRD CAKE
rum caramelized pineapple coulis
*or*
CHOCOLATE RASPBERRY CHARLOTTE