



SUPPERS AT 71

To Start

Basket of gougères and choice of:

Pea Greens, Arugula, Green Apple and Crushed Walnut with Shaved Pecorino* GF

Fennel and White Bean au Pistou, Garlic Crostini VG/GF

Savory Curry Spinach Tart with Green Onion and Potato

Main

Choice of:

Lobster Mac & Cheese

Maine lobster, fusilli pasta, three cheeses, buttery herb crumb

Moroccan Lamb Eggplant Tagine GF

Green tahini sauce, BHB preserved lemon and herb salad

Quinoa & Shiitake Stuffed Roasted Acorn Squash* GF

Soft herb and citrus olive oil

Crispy Chicken Schnitzel

Shaved radish, mint and fennel salad, lemon mayonnaise

Dessert

Choice of:

Blackberry Apple Crumble*, Vanilla Gelato GF

Brownie à la Mode GF

Lemon Pot de Crème GF

Prix Fixe

\$55 per person

Tax & gratuity not included

*Vegan (VG) options available upon request