

## Restaurant Week Lunch Tasting Menu

APP & MAIN or MAIN & DESSERT \$35 plus 17% Gratuity

3 Courses \$49 plus 17% Gratuity

Bread.Course.Supplement  
Fresh.Baked.Bread.(NF).With.Grass.Fed.NZ.Butter.78  
Vegan.-Gluten.sensitive.Available.>8

### APPETIZER

Roasted Butternut Squash Soup (V+, GS, NF)  
Green Apple Cinnamon Chutney, Toasted Pepita

Butter Lettuce Salad (GS, V+)  
Apricot Gel, Apple, Beetroot, Chicory, Pickled Radish, Cracked Pepper Ranch  
& Hazelnut Crumb

### MAIN

(Served With Side Salad, Sweet Potato Fries, Or French Fries)

Fried Fish Club (NF)  
Crispy Fried Local Fish, Herb Blend, HB House Pickles & Tartar Sauce, Cabbage Slaw,  
Lettuce, Tomato, Avocado, Raisin Bread

Smoked Chicken Taco (DF, NF)  
Pineapple Cabbage Slaw, Avocado, Smoked Chicken, Sriracha Aioli

Lemon Pepper Mushroom Burger (NF, V+)  
Gochujang Aioli, Arugula, Pickled Red Cabbage, Avocado & HB Vegan Bun

### DESSERT

Pumpkin Basque Cheesecake (V)  
Ginger Snap, Candied Apples & Pumpkin Spice Cream

## Restaurant Week Dinner Tasting Menu

3 Course Prix Fixe Menu \$69 plus 17% Gratuity

Bread.Course.Supplement  
Fresh.Baked.Bread.(NF).With.Grass.Fed.NZ.Butter.78  
Vegan.–Gluten.sensitive.Available.>8

### Appetizer

Roasted Butternut Squash Soup (V+, GS, NF)  
Green Apple Cinnamon Chutney, Toasted Pepita

Local Fish Tartare (GS, V+)  
Apple Yuzu, Consommé, Caviar, Scallion, Granny Smith Apple

Crispy Pork Belly (DF, NF)  
Pumpkin Risotto, Passion Fruit Gel & Tarragon Sauce

### MAIN

Cajun Cauliflower (V+)  
Cauliflower Puree, Pearl Barley Pilaf, Golden Raisin, Mint Split Vinaigrette

Braised Beef Short Rib (NF, GS)  
Roasted Carrot Puree, Charred Brussels Sprout, Red Wine reduction

Pan Roasted Catch (NF)  
Sunchoke Succotash, Roasted Pepper Coulis & Chipperbec Crisp

### Supplements.

Creamed.Kale.™.Garlic.Crumb.(NF?V)70N9  
Three.Cheese.Mac.™.Cheese.(NF?V).70N9  
Hand.Cut.Truffle.Fries.(V).70N9

### DESSERT

Pumpkin Basque Cheesecake (V)  
Ginger Snap, Candied Apples & Pumpkin Spice Cream