

Winter 2025 LIRW Dinner Menu

Sunday, January 6th- Sunday, February 2nd

Saturday February 1st from 4-7pm only

FIRST COURSE

(CHOICE OF)

BUTTERNUT SQUASH SOUP

grilled baguette · *vg*

ARUGULA SALAD

lemon, pine nuts & parmesan · *gf* · *vg*

FRIED GOAT CHEESE

roasted red peppers, olive tapenade
& marinated white anchovies ·

BIG EYE TUNA TARTARE +8 SUPPLEMENT

arugula, ginger & soy-sesame vinaigrette

MAIN COURSE

(CHOICE OF)

RIGATONI CACIO E PEPE

truffle pecorino · *vg*

ROASTED ATLANTIC SALMON

heirloom grains, beets & horseradish creme fraiche · *gf*

BRAISED CHICKEN THIGHS

soppressata, cured olives & roasted tomatoes · *gf*

PORCHETTA +10 SUPPLEMENT

clams, cannellini beans, chili & soffritto · *gf*

DESSERT

(CHOICE OF)

SORBETS

seasonal selection of two · *gf*

CAST IRON COOKIE

vanilla ice cream, chocolate & caramel sauces

CREME BRULEE · *gf*

heirloom citrus & thyme

CHOCOLATE LAVA CAKE +3 SUPPLEMENT

milk chocolate sauce & bourbon-brown sugar ice cream

\$46.00

vg = vegetarian option, gf = gluten free option