

# FRESH SHEET

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## *featured cocktail*

### **SILVER LUPINE 11**

*negroni-styled, with empress gin, gentian aperitif, & lillet. inspired by a native wildflower, this cocktail is light, bright, & floral.*

## *starter*

### **LAMB SAMOSAS 13**

*ground lamb, sultanas, peas, & carrots wrapped in puff pastry; served with a curry aioli*

### **WHIPPED GOAT CHEESE 15**

*goat cheese whipped with bacon bits, caramelized onions, dates, sage, & wildflower honey; served with warm flatbread*

## *entree*

### **MAPLE CHIPOTLE MARINATED PORK CHOP 33**

*8oz bone-in, french-cut pork chop marinated with chipotle, & maple. grilled & topped with a stone fruit salsa; served with crispy cumin sweet potatoes*

### **WILD MUSHROOM CREPES 26**

*creamy mushrooms & spaghetti squash stuffed crepes topped with a creamy sage & parmesan bechamel, microgreens, & whipped goat cheese*

### **CITRUS GRAIN BOWL 18**

*farro, kale slaw, watermelon radishes, avocado, pickled onions, oranges, candied walnuts, togarashi, green onions with crispy tofu & a spicy citrus tahini dressing*

## *dessert*

### **LEMON LOAF 12**

*dense, delectable lemon loaf with a vanilla frosting; served with pistachio gelato & honeycomb*

