SKATE & DATE

12 FEBRUARY MENU

APPETIZER

Smoked Bone Marrow

Wild Mushrooms in Herb Butter | Sweet and Sour Cabbage
Toast Points | Chives | Espresso Salt

Vegan Option: Roasted Eggplant and Vegan Dairy Substitutions | Gluten Free Option: Gluten Free Toast Points

MAIN

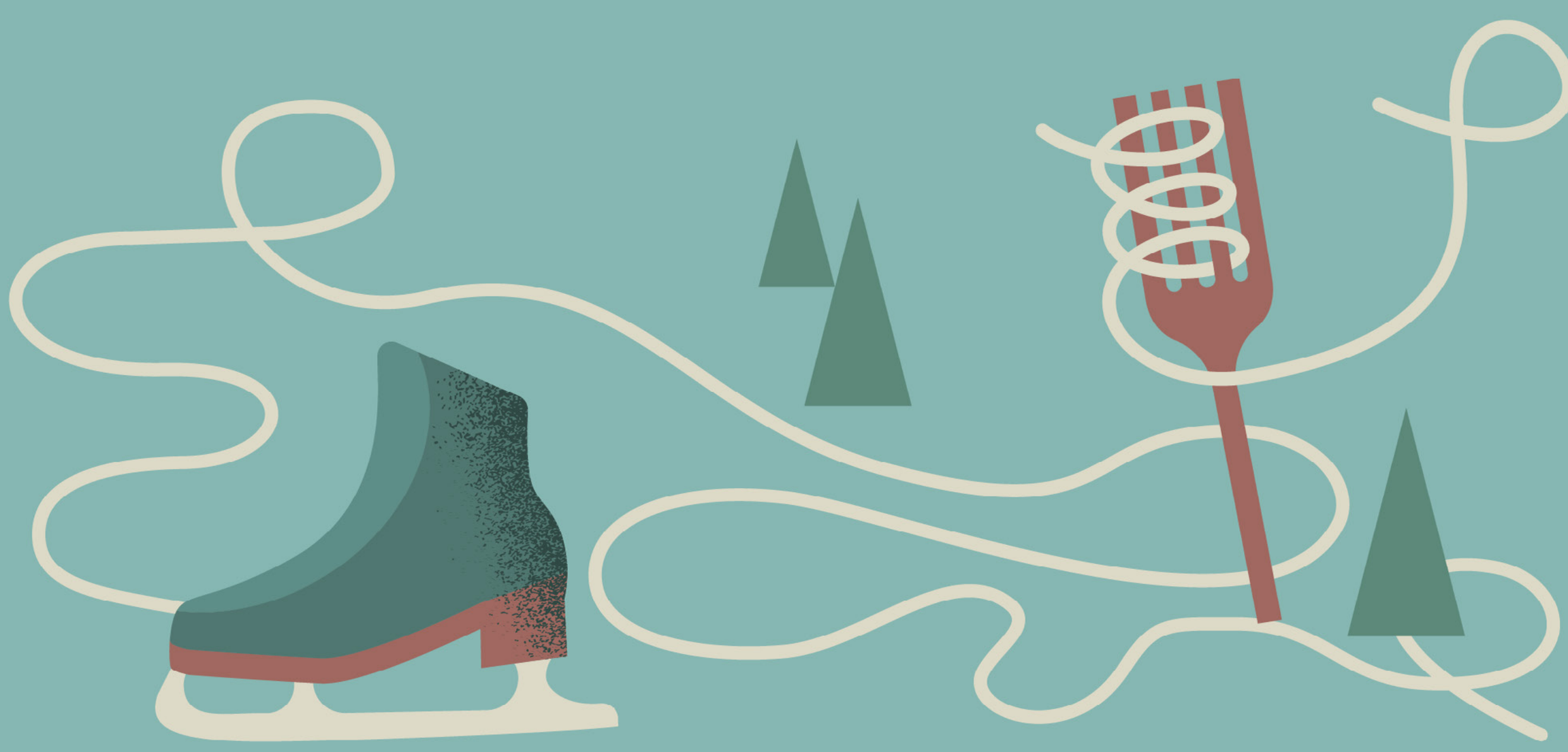
Seared Duck Breast

Parsnip Puree | Roasted Brown Butter Apple Balls
Sweet Potato Gaufrettes | Peach and Sherry Reduction

Vegan Option: Wild Mushroom and Vegan Dairy Substitutions

DESSERT

Pineapple Cardamom Bavarian Cream

Wet Hazelnuts | Strawberry Honey Caviar | Pomegranate Vincotto

Vegan Option: Chefs Choice