

# PRIVATE DINING MENU TWO

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## Caesar

fried boquerones, blue fin bottarga, herbed focaccia croutons, house dressing,  
shaved pepato, lemon thyme, cured duck yolk

## Grilled Artichoke

smoked olives, brown butter focaccia bread crumbs, saffron hollandaise, lemon

## Lamb Lolly

cognac dijon cream, tarragon persillade, crispy shallot

## Chocolate Pots De Crème

salted caramel palmier, concord whipped cream