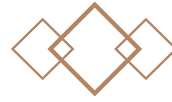


Temple bar



FIRST COURSE

Field Greens Salad

Pears, Hazelnuts, Blue Cheese

Tempura Asparagus

Ramp Aioli, Cured Egg Yolk

SECOND COURSE

Green Circle Chicken

Chicories, Ceba Vieja, Pan Jus

Steak Frites

Prime Sirloin, Cress, Truffled Demi

Faroe Island Salmon

Brussels Sprout, Horseradish, Parsnip

DESSERT

Dark Chocolate Pudding

Salted Caramel, Brioche, Citrus

Creme Fraiche Apple Cake

Vanilla Ice Cream, Streusel

Choice of One for Each Course **\$45 / Person**

*Vegetarian Options Available Upon Request

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party