



2026 Northshore Restaurant Month

Three Course Menu

\$60 per person

(Excluding tax, gratuity, wine pairings and drinks)

Choice of Starter

Lightly Smoked Salmon

Cucumber Watercress Horseradish Crème Fraîche

Chicken Liver Pate Madeira Gelée

“Pickles” Manchego Walnuts Orange

Argentinean Shrimp Bufala Mozzarella Salad

Arugula Avocado

Butternut Squash Ravioli

Fennel Prosciutto Crispy Sage Walnuts

Beets Warm Goat Cheese Salad

Pecans Heirloom Carrots Fennel

Seasonal Sorbet

Choice of Entree

Organic Pacifico Striped Bass

Creminis Eggplant Bacon Porto

Organic Scottish Salmon

Spinach Butternut Squash Elote Lemongrass-Preserved Lemon

Organic Icelandic Arctic Char

Broccoli Harissa Fennel Orange

Eggplant Heirloom Carrots Fennel

Creminis Watercress Leek-Basil Broth

Duck Confit

Quail Egg Creminis Spaetzle Belgian Endive Spinach

(Add Foie Gras 20)

Chef's Pastry Selection

Sides

Basil Whipped Potatoes Parmesan 15

Cremini Mushrooms Fennel Green Beans Manchego 15

Mark's "White Boy" Kimchi 15

Elote 15

Corn Saffron Aioli Parmesan Lime

Broccoli 15

Red Chili Flakes Roasted Garlic Heirloom Carrots Lemongrass