



SEASONAL MENU

This menu was curated by Executive Chef
Shayne Bell + his talented kitchen team

Spring

FEATURES

TO START

PORK + SHRIMP SPRING ROLLS

Cook **Elgin Agojo** | Golden, crispy Filipino-style spring rolls (Lumpiang Shanghai) filled with seasoned pork and shrimp. Served with sweet and sour gochujang dipping sauce. 18

PEAR + ARUGULA SALAD

Chef de Cuisine **Yurii Telyatnikov** | Chardonnay-poached pear torched until caramelized, over balsamic dijon dressed arugula with roasted tomato, toasted almonds, panko-crusting goat cheese spheres and a turmeric crisp. 18

Add grilled chicken breast or crispy chicken tenders. 8

FLATBREAD



CHICKEN TIKKA FLATBREAD

Executive Chef **Shayne Bell** | Tikka-marinated chicken on crisp flatbread with masala red onions, heirloom tomatoes, mango chutney, and fresh cilantro. Finished with a cooling raita drizzle. 24

MAINS

BEEF TENDERLOIN BIBIMBAP

Cook **Elgin Agojo** | Sautéed marinated beef tenderloin, basmati rice, red cabbage, zucchini, carrots, crimini mushrooms and fried spinach. Topped with a sunny-side-up egg, gochujang maple drizzle, green onion and sesame seeds. 28

WOODLAND PORK MEDALLIONS

Chef de Cuisine **Yurii Telyatnikov** | Bacon-wrapped pork tenderloin and king oyster mushroom in a creamy crimini-shiitake sauce. Served with leek, charred beets, sweet potato, and dressed arugula. 36

DESSERT

STRAWBERRY-RHUBARB SHORTCAKE

Sous Chef **Skyeler Scott** | White chocolate glazed sponge cake with fresh strawberry-rhubarb sauce, dollops of vanilla whipped cream cheese and garnished with a cinnamon crisp and a sprig of mint. 9