

Spring Restaurant Week Lunch Menu

First Course

Rose Hill Mushroom Soup
chive crème fraîche

Roasted Beets Baby Greens
candied walnuts, goat cheese

Second Course

House Smoked Salmon Rillettes
potato pancakes, pickled red onion

The Grill Burger
ground brisket and short rib, grilled onions, Swiss, Russian dressing

Cauliflower Steak
quinoa tabbouleh, tahini sauce

Dessert

Pavlova
tropical fruit salad, lime, coconut



Spring Restaurant Week Dinner Menu

First Course

Rose Hill Mushroom Soup

chive crème fraîche

Roasted Beets Baby Greens

candied walnuts, goat cheese

Scallop “Stuffie”

chorizo, peppers, herbs

Second Course

Grilled Salmon

lentils, apples, mint

Pork Blade Steak

pepperonata, crisp fingerlings, dijon aioli

Cauliflower Steak

quinoa tabbouleh, tahini sauce

Dessert

Pavlova

tropical fruit salad, lime, coconut

Chocolate Cake

salted caramel gelato, whipped cream