



# DINNER MENU

## STARTERS

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### ROASTED BONE MARROW ... \$12

*Caramelized onion puree, wilted greens, bacon jam and sourdough crostini*

### FRIED CAULIFLOWER ... \$8

*Lemon caper aioli*

### CAPRESE SALAD ... \$10

*Heirloom tomatoes, fresh basil, mozzarella roulade and balsamic reduction*

### SMOKED SALMON ... \$10

*Capers, shaved asparagus, horseradish aioli, sourdough crostini*

### HOUSE MADE CHICHARRONES ... \$6

*Togarashi and scallions*

## MAIN

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### GRILLED DUCK BREAST ... \$26

*Cauliflower gnocchi, beech mushrooms, watercress, grilled leeks and blackberry sherry reduction*

### SORGHUM ROASTED WCF PORK BELLY ... \$24

*Polenta, strawberry guajillo kim chi, house made chicharrones*

### TORTELLINI ... \$20

*House made saffron ricotta, cherry tomatoes, beech mushrooms and bruleed goat cheese*

### EGGPLANT PARMESAN ... \$18

*Stewed tomatoes, arugula, shaved parmesan and balsamic reduction*

### WCF RACK OF LAMB ... \$28

*Roasted pear, crunchy carrot, cipollini onion and a balsamic whiskey reduction*

### PAN ROASTED ESCOLAR ... \$24

*Miso risotto, cherry tomatoes, arugula and crispy shallots*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

- Please let your server know if you have any food allergies or dairy restrictions, as we are more than happy to accommodate