

doetail

— february —

pre-theatre

appetizers

smashed avocado, radishes, red pepper, brown rice

sunchoke fondue, broccoli, gruyere, rosemary

veal breast ravioli, sweet onion cream, winter savory

entrees

soft poached egg, potato brodo, black truffles

striped bass confit, cauliflower, smoked grapes, yellow curry

roasted chicken, white sweet potato, endive, pine nuts

desserts

chocolate brownie, brown butter hazelnuts

sticky toffee pudding, lemon cream, poached apples

selections of ice creams and sorbets

three courses 68

John Fraser
Chef, Proprietor

Nick Pfannerstill
Chef de Cuisine

Sofia Schlieben
Pastry Chef

*consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of foodborne illness*