

# TRUMMER'S DINNER MENU

## STARTERS

HOUSE MADE CORNBREAD 8

*whipped jalapeno butter*

LOCAL MIXED GREENS SALAD 12

*strawberries, local radish, olive oil croutons, grafton cheese, green goddess dressing*

SALMON TARTARE 15

*red curry remoulade, pickled mustard seeds, b&b pickles, toasted pita*

CHILLED CAULIFLOWER SOUP 12

*wine soaked raisins, spring garlic*

BBQ BONE MARROW 19

*strawberry rhubarb jam, toasted ciabatta*

BURRATA 18

*Bill Blevins' beets, carrot top chimichurri, spiced pepitas*

## ENTRÉES

YELLOWFIN TUNA FILET 39

*pepper crust, classic pommes puree, blistered asparagus, madeira truffle sauce*

ROSEDA FARM BRAISED SHORT RIB 35

*maple-bourbon glaze, boursin spätzle, royal trumpet mushrooms, heirloom carrots*

SPIT ROASTED PORCHETTA 30

*tasso collard greens, bacon dashi, cherry chow chow*

HALF JOYCE FARMS CHICKEN 30

*cornbread dressing, butter braised root vegetables, mustard jus*

PAN ROASTED LOCH DUART SALMON 29

*braised spinach & chickpeas, sugar snap peas, lemon olive oil*

DUCK LEG CONFIT 30

*creamy farro, braised fennel, pistachio dukkah, golden raisin jus*

SPRING LAMB CAVATELLI 31

*house made pasta, stinging nettle pesto, whipped ricotta, herb bread crumbs*

CRISPY SKIN ROCKFISH 30

*carrot hummus, braised lacinato kale, peanuts, benne seeds*

SOFT SHELL CRAB 36

*seasonal vegetables, cous cous, aleppo chili crisp*

## SIDES

CRISPY BRUSSELS SPROUTS 10

*smoked blue cheese, crispy shallots, honey mustard vinaigrette*

TRUFFLE FRIES 9

*truffle mayo, parmesan*

FINGERLING POTATOES 9

*duck fat, chives, smoked sea salt, spring onion*

WATERMELON & FETA SALAD 10

*sheep & goat milk feta, cucumbers, strawberries, charred spring onion vinaigrette*