

SOCIETY

— CAFE —

RESTAURANT WEEK

SUMMER 2024

3 Course Prix-Fixe Dinner

\$60 per person

Optional Wine Pairing \$30 per person

TO START

Greenmarket Gazpacho

Sungold Tomato, Cucumber, Spring Onion, Picual Olive Oil

Stone Fruit & Tomato

Stracciatella, Basil, Apple Mint, Aged Cabernet Vinegar

Crispy Sticky Rice

Pickled Cauliflower, Yuzu Kosho Aioli

MAINS

Grilled Salmon

Fennel, Sorrel, Capers, Radish, Frisee, Cucumber Broth

Pasta Pansotti

Fresh Herb Ricotta, Sycamore Farms Cherry Tomato, Farm.One Basil

Grilled Organic Chicken

Chard Eggplant Caviar, Heirloom Tomato, Pickled Spring Ramps, Herb Salad

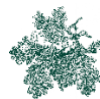
DESSERT

House-Made Tiramisu

Espresso Dipped Crisp, Mascarpone Cream, Sambuca, Chocolate

House-Made Ice Cream & Sorbet

Assorted



Executive Chef Nicholas McCann

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
Feel free to let your server know of any dietary restrictions. Our kitchen is happy to accommodate your needs.