

# SO.PA

## ***FIRST Courses***

### **DARK RYE DINNER ROLLS**

Piment d'Espelette Infused Butter

### **CHARRED OCTOPUS (gf)**

Beet Hummus | Pickled Cucumber | Avocado Mousse

### **BEET TARTARE (v, gf)**

Spicy Horseradish | EVOO | Chives | Stone Ground Mustard | Shallot | Carrot Yolk

### **SEASONAL BLOSSOMS SALAD (gf, avail)**

Pea Tendrils | Vadouvan Poached Toybox Squash | Burrata | Rye Dust | Frisée | Minus 8 Vinaigrette

### **BEEF CARPACCIO (gf, avail)**

Truffle Aioli | Seared Ricotta Salata Cheese | Pickled Vegetable | Easter Radish | Lavash Cracker

### **VEAL TORTELLINI**

Mushroom Dashi | Roasted Chanterelle Mushroom

### **REGIIS OVA CAVIAR SERVICE**

Gluten Free Blinis | Egg | Shallot | Chive | House Made Crème Fraîche

## ***MAIN Courses***

### **ROASTED LAMB RACK**

Dijon Mustard & Herb Crust | Potato Rosti | Roasted Squash | Merguez Sausage | Cherry-Infused Au Poivre

### **BIG GLORY BAY SALMON (gf)**

Quinoa Crusted Chinook | Fennel | Aji Amarillo | Carrot Mousse | Grilled Citrus

### **ROASTED MARY'S HEIRLOOM CHICKEN ROULADE (gf)**

Black Truffle & Mushroom Stuffing | Saffron Risotto | Roasted Turnips | Young Carrots

### **BRAISED ROYAL TRUMPET (v, gf)**

Forbidden Rice | Edamame Emulsion

### **DIVER SCALLOPS**

Pine Nut Emulsion | Squid Ink-Infused Israeli Couscous | Seasonal Vegetable

### **PACHAMAMA FARMS TOMAHAWK PORK CHOP (gf)**

Braised Red Cabbage | Grits | House Made Apple Chutney

### **USDA PRIME MANHATTAN (gf)**

Pommes Purée | Butter Poached Asparagus Variation