



A Magical Evening Out *at The Grove*

MENU FOR 2

APPETIZERS ONE PER COUPLE

Pull-Apart Sweet Corn “Elotes” Milk Bread

Butternut Squash, Vadouvan Coconut Curry, Treviso & Orange Fennel Salt

“Triple Sun” Carbonara, Sunny-Side Up Egg, Sunchokes,
Sunflower Seeds, House-Made Fettuccine & Lemon Thyme

ENTRÉES TWO PER COUPLE

POACHED HALIBUT

Charred Onion Fumet, Teardrop Onions & Fennel Pollen

AUSTRALIAN RACK OF LAMB CHOPS

Pickled Farmers Market Black Plum & Mustard Seeds

8OZ CREEKSTONE RIBEYE

Beef Demi-Glace & Fresh Horseradish

DESSERTS ONE PER COUPLE

THE WELL

Milk Granita, Wildflower Honey & Passion-Fruit Gelee

TRADITIONS

Almond Sponge, Three Milks, Spice Bouquet, Orange & Crème Fraîche

TRIMMINGS

Dark Chocolate, Peanut, Bergamot Caramel, Maldon Salt & Dark Rum

189

BY DOMINIQUE ANSEL

GRATUITY AND BEVERAGES NOT INCLUDED. CHANGES AND MODIFICATIONS POLITELY DECLINED. PLEASE ALERT YOUR SERVER TO ANY ALLERGIES.
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.