

RAMBLER

THREE COURSE PRIX-FIX MENU

WITH WINE PAIRINGS

1ST COURSE

Choice of

WHITE BEAN PROVENÇAL

with Pistachio Pesto

ROASTED CARROT AND QUINOA

Cashew Cheese, Serrano Chile, Berbere Spiced Citronette

2ND COURSE

Choice of

BRAISED BEEF SHORT RIB

Anson Mills Farro Verde, Root Vegetables and Spinach

ORA KING SALMON

*Cauliflower & Onion Puree, White Corn, Wild Mushrooms,
Sauce Vierge*

CAVATELLI PASTA

*Braised Veal Osso Buco, Black Trumpet Mushrooms,
Charred Onion Crema, Fried Garlic Gremolata*

3RD COURSE

Choice of

CHOCOLATE LAYER CAKE

Caramel Buttercream, Hazelnut Ganache, Crème Anglaise

STICKY TOFFEE CAKE

Pomegranate Butter Sauce, Cardamom Whipped Cream

*Menu subject to change based on local and
seasonal ingredients

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