

THE WATTIS ROOM

First Course

Wild Arugula Salad
Compressed Cucumbers and Melon, Pecorino Sardo
17

Yellowfin Tuna "Nicoise"
House Cured Anchovy, Olive, Haricots Verts
19

Roasted Mushroom Soup
Crispy Shitake, Smoked Paprika-Crème Fraiche
16

Entrée

Farro Stuffed Heirloom Squash
Basil, Lemon, Squash Escabeche
33

Crispy Tai Snapper
Artichoke and Fennel Barigoule, Ramp Aioli
36

Beef Ribeye au Poivre
Asparagus, Roasted Fingerlings, Green Peppercorn
41

California King Salmon
Morel and Pea Ragout, Fines Herbes, Spring Onion
39

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Desserts

Carrot Cake

Cream Cheese Frosting, Candied Pecans, Carrot Caramel
12

Black Forest Sundae

Chocolate Gelato, Roasted Cherry, Kirsch Whipped Cream
12

Warm Brioche Bread Pudding

Roasted Strawberry, Rhubarb
12

Affogato

Double Espresso over Vanilla Gelato
10

Coffee & Teas

Weaver's French Press Coffee Pots
5.25

Weaver's Loose Leaf Tea Pot

English Breakfast, Earl Grey, Chamomile, Jasmine,
Peppermint, White Peony, Mandarin Rooibos
5.25

Weaver's Cappuccino or Latte

6

Irish Coffee

Weaver's Coffee, Irish Whiskey, Brown Sugar, Whipped Cream
14