

# THE BLUE HEN DINNER

## AMUSE

*blue hen oyster*

## STARTERS

### PASTRAMI SALMON CARPACCIO

*cucumber, mustard seed relish,  
radish, frisse, rye blinis · 16*

### OCTOPUS KABOBS

*olives, chorizo, roasted garlic, peppadew · 17*

### ASPARAGUS, WATERMELON & BURATTA

*tomato, prosciutto, fava beans,  
basil citrus vinaigrette · 17*

### BEET RISOTTO

*mint, feta, fava bean, english pea, quail egg · 17*

### SHAVED VEGETABLE & SOFT

**BUTTER LETTUCE · 18**

*pickled chanterelles, herbs, sherry vinaigrette*

### LOBSTER RAVIOLI

*melting leeks, fresh tarragon, lobster sauce · 21*

### DINOSAUR KALE SALAD

*quinoa pilaf, feta, dried cranberry,  
toasted walnut, lemon vinaigrette · 16*

### MAPLE PEPPER, BACON, CLOTHESLINE

*pickles · 21*

## ENTRÉES

### PASTURE RAISED CHICKEN

*spring onion spaetzle, wild mushrooms and herb  
chicken jus · 29*

### BRANZINO

*artichoke puree, roasted fennel, ratatouille  
vinaigrette · 32*

### ROASTED SALMON

*spring succotash, kaffir lime butter · 29*

### BISON SHORT RIBS & BBQ PRAWNS

*crispy onions, stone ground polenta · 33*

### VEAL CHOP

*english pea, bacon risotto, pickled chanterelle  
mushrooms, truffle-port wine jus · 39*

### FILET MIGNON

*roasted baby carrots, spinach, red wine onion jam,  
parisian gnocchi, bordelaise · 38*

### DIVER SCALLOP & PORK BELLY

*leek, asparagus ragout, watercress, lemon-caper  
vinaigrette · 29*

### HERB ROASTED LAMB CHOPS

*goat cheese gnocchi, spicy lamb sausage, preserved  
lemon, coriander · 42*

## SIDES

**\$8 EACH / THREE FOR \$21**

### SPRING ONION SPAETZLE

### ROASTED CARROTS

*harissa, orange, almonds, feta*

### HIPSTER FRIES

*parmesan, shisito peppers, bacon, chili  
peppers*

### SEASONAL SAUTÉED VEGETABLE