



Restaurant Week
February 25 - March 6, 2022
Three courses
\$45

AMUSE BOUCHE

A surprise complimentary creative bite from The Highlands culinary team.

FIRST COURSE

corn and goat cheese soup, brown butter morels

or

beet and strawberry salad, red vein sorrel, rhubarb vinaigrette

SECOND COURSE

airline chicken stuffed with wild mushrooms and cornbread, with baked red peas and green garlic puree

or

charred beef short ribs, glazed tri color carrots, black truffle puree

or

cornmeal dusted snapper, bread butter courgettes, red pepper butter sauce

or

farrotto “farro risotto”, acorn squash and russian kale

THIRD COURSE

black walnut pound cake, chocolate gravy

or

rhubarb buckle, poppy seed buttermilk ice cream