

Beer Lunch Featuring Moksa Brewing

May 19, 2018 1:00 pm - 4:00 pm

Burrata and English Peas, black garlic, preserved lemon and chive blossoms Fennel Pollen Saison

Selection of Housemade Charcuterie, spicy mustard, pickles and grilled bread Westina Greene (West Coast IPA)

Smoked Pork Belly, wild nettle purée, braised cashews and pickled chiles Pineapple SUPERFUZZ

'Baked Alhambra', chocolate almond toffee gelato, olive oil cake and burnt meringue Cold Steeped - Coconut JBM

\$65 per guest