Restaurant Week 3- Course March 21st -30+4 Dinner \$45

1st Mantarli Biskuvi

with a white truffle mushroom flatbread

2nd Ahtapot

octopus mushroom crown, couscous, grilled asparagus

3rd Dessert

truffle caramel gelato with candy mushroom

Featured Cocktail + \$14

Umami Sour

richmonds' dissident vodka, lime, mushroom demerara syrup, topped with mushroom and lime zest foam