



A GIFT FROM THE CHEF

CRISPY PANCETTA

confit cherry tomatoes, basil oil, goldened peanut dust

FIRST

~ *Choice of* ~

ROAST BEET CARPACCIO

oven roasted multicolored beets, Kalamata olive oil, local honey, crushed pistachios, wasabi dust

PESCADO FRITO

corvina fishcake, house remoulade, cherry tomatoes, arugula, lemon

THAI CHICKEN LOLLIPOP

frenched winglet, spicy Siamese sauce, pickled herbs, shaved celery

SECOND

~ *Choice of* ~

SHAVED FENNEL & ARUGULA SALAD

diced apples, mandarin oranges, spiced walnuts, sundried cranberries, citrus olive oil

YUKON GOLD POTATO LEEK SOUP

crispy gammon, fried leeks, fresh herbs

MAIN

~ *Choice of* ~

FILET AU POIVRE & LANGOUSTINE

8oz. center cut filet mignon, butter poached langoustine, baby carrots, yuca root puree

SEARED BLUE NOSE SEABASS

red jalapeño peppers, bamboo shoots, Thai basil, Calrose rice, green curry broth, roasted peanuts

OVEN ROASTED CHICKEN

free range bone-in chicken breast, chamomile brine, duck confit smashed potatoes, grilled Delta asparagus, thyme beurre noir

BRAISED CAULIFLOWER STEAK

white wine harissa vinaigrette, carrot puree, poached radishes, Delta asparagus

DESSERT

HOUSE-MADE CHOCOLATE DESSERT VIR

s'mores macaron, tiramisu macaron, dark chocolate raspberry truffles, white chocolate blueberry truffles, white chocolate cardamom bark