
FIRST COURSE

Lobster Bisque

Lobster, Crème Fraîche, Puff Pastry

Steak Tartare

Egg Yolk Jam, White Anchovy, Capers, Gaufrette

Little Leaf Greens Salad

*toasted sunflower seeds, feta, radish,
green goddess dressing*

MAIN COURSE

Seared Scallops

*Risotto, Cauliflower, Double Smoked Bacon,
Caper Raisin Brown Butter Sauce*

Slow-Roasted Half Chicken

*Maple Brown Butter, Pan Roasted Parsnips,
Brussels Sprouts, Sweet Potato Puree*

Faroe Island Salmon

*Crispy Potatoes, Olive Oil Poached Fennel, Beets,
Parsnip Puree, Beurre Blanc*

16 oz Dry Aged Ribeye

*Roasted Fingerling Potatoes, Broccolini,
Black Garlic Butter*

Mushroom Ravioli

Cream Sauce, Black Truffle, Celery Root Puree

DESSERT

Chocolate Coconut Torte

Crème Anglaise, Cherry

Chevre Cheesecake

seasonal compote

\$70 per person

subject to seasonal changes