



1st (STARTERS)

These plates are designed to be shared

Dungeness crab salad with avocado, apples, grapefruit & tarragon

Baked Laura Chenel Goat Cheese with basil pesto, tomato concassee & pinenuts

Simply sauteéd sea of cortez wild prawns with parsley, garlic, lemon
& lobster butter sauce

2nd (SOUP)

Maine lobster broth with prawns, tomato, celery & tarragon

or

smooth summer butternut squash and sweet potatoes with cream, fried onions, parsley &
chives

3rd (MAIN)

These plates are designed to be shared

seared Scallops with bacon, butternut squash, sweet potatoes, mashed potatoes & truffle sauce

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

Grilled golden gate natural angus Flat iron steak with lentils, braised red cabbage, tarragon butter & red
wine sauce

4th (DESSERT)

Semifreddo all' amaretto

Or

Vanilla bean crème brûlée

- Each of your guests will be able to try out total of eight dishes (three starters, soup, three entrées and a dessert)
- Cost \$56 per person, tax (8.5%) and tips (18%-20%) are not included
- Price may vary based on your selection. Our menu changes seasonally
- We appreciate max two credit cards per table