



*These plates are designed to be shared.*

STARTERS

Dungeness crab salad with avocado, mango, grapefruit & tarragon

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

ENTRÉES

Seared Scallops with mashed potatoes, asparagus, garlic & truffle sauce

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

Grilled golden gate natural angus Flat iron steak with roasted potatoes, zucchini,  
tarragon butter & red wine sauce

DESSERT

Vanilla bean crème brûlée

-or-

Semifreddo all' Amaretto\*

- Each of your guests will be able to try out total of six dishes (two starters, three entrées and a dessert)
- We will serve unlimited fresh bread with butter throughout the meal
- Cost \$48 per person, tax (8.5%) and tips (suggested 18%) are not included
- Price may vary based on your selection. Our menu changes seasonally
- We appreciate max two credit cards per table

\*may contain gluten