



These plates are designed to be shared.

STARTERS

Dungeness crab salad with avocado, apples, grapefruit & tarragon

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

ENTRÉES

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

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