



These plates are designed to be shared.

1st (STARTERS)

Butter Lettuce Salad with bartlett pears, candied walnuts, watercress
& Point Reyes blue cheese

Arugula Salad with persimmon, mandarins, fennel, lemon vinaigrette
& parmesan cheese

2nd (MAIN)

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

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

3rd (DESSERT)

Semifreddo all' amaretto*

or

Grapefruit granite

- Some limitations may apply
- Each of your guests will be able to try out total of five dishes (two starters, two entrées and a dessert)
- We will serve unlimited fresh bread with butter throughout the meal
- Cost \$35 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