



1st (STARTERS)

These plates are designed to be shared.

Dungeness crab salad with avocado, apples, oranges & tarragon

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

2nd (ENTRÉES)

These plates are designed to be shared.

seared Scallops with bacon, brussel sprouts, mashed potatoes & truffle sauce

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

Grilled golden gate natural angus Flat iron steak with potato galette,
Haricot verts, tarragon butter & red wine sauce

3rd (DESSERT)

Vanilla bean crème brulée

-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 (8.75%) 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