



*These plates are designed to be shared.*

1<sup>st</sup> (Cheese)

Baked Laura chenel goat cheese with pesto, tomato concassée & pinenuts (veg)

2<sup>nd</sup> (Soup)

Maine lobster broth with prawns, tomato, celery & tarragon

or

Potato and Leek soup with bacon, parsley, chives, cream & truffle oil

3<sup>rd</sup> (Starters)

Yellowfin tuna with spicy sriracha, toasted sesame, seaweed, avocado, nori  
& \*low sodium soy

Arugula salad with fuji apples, oranges, fennel, lemon vinaigrette & parmesan cheese

4<sup>th</sup> (Main)

Any Three (3) Entrees of your choice from our menu

5<sup>th</sup> (Dessert)

Flourless chocolate cake, vanilla bean gelato

Or

Semifreddo all' amaretto

Or

Vanilla bean crème brûlée

- Each of your guests will be able to try out total of eight dishes (cheese, soup, two starters, three main plus a dessert.)
- Cost \$79 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
- Tax and Tips not included