

A 10-DAY CULINARY CELEBRATION!

FIRST COURSE

(Choice of)

Maine lobster broth with prawns, cream, tomato, celery & tarragon
Potato and Leek soup with Cream, Parsley, Chives, Truffle oil & Croutons*

SECOND COURSE

(Choice of)

Arugula salad with fennel, apple, mandarin, lemon vinaigrette & parmesan cheese
Dungeness crab salad with avocado, apple, grapefruit, tarragon & mustard aioli
tomales bay Pt Reyes oysters (4) on the half shell with spicy orange mignonette
Japanese Yellowtail Hamachi with watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu sauce
Yellowfin tuna with spicy sriracha, radish, toasted sesame, seaweed, avocado, nori & *low sodium soy
Baked Laura Chenel goat cheese with basil pesto, tomato concassée & pinenuts
simply sautéed Sea of Cortez wild prawns with parsley, garlic, lemon, shallots, tomato confit & brown butter
Steamed Prince Edward island mussels with garlic, tomato confit, white wine, shallots & grilled bread*

THIRD COURSE

(Choice of)

Alaskan halibut with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon
Pan roasted rocky Jr. Range chicken with fresh herbs, mashed potatoes & jus de poulet
*Spaghetti with himalayan truffles, tomatoes, basil & parmesan cheese
Maple leaf duck breast with gold beets, poached apple, currants, bacon, goat cheese & sherry vinegar sauce
roasted Rack of lamb with sautéed eggplant, zucchini, red peppers, nicoise olives & lamb jus
Truffle risotto with baby shiitake, king trumpet, oyster mushroom & reggiano
Seared Scallops with mashed potatoes, asparagus, garlic & topped with truffle sauce
Grilled Golden Gate Natural Angus Hanger steak with roasted potatoes, zucchini, tarragon butter
& moutarde verte bordelaise sauce

FOURTH COURSE

(Choice of)

Grapefruit granite
Semifreddo all' amaretto*
Vanilla bean crème brûlée
Vanilla bean gelato with biscotti*
Valrhona Chocolate Ice cream with whip

\$65.99 per person

These plates are designed to be shared & brought to you as it's ready from our kitchen.

We accept all major credit cards, limit 2 cards per table please.

*Menu subject to availability | *Items with Gluten*

Corkage: \$25 for 750 ml bottle, \$45 thereafter