

## **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 oranges, fennel, 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)

**Seasonal Fish** 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** w/ poached apple, roasted potatoes, Frisee, arugula, bacon, goat cheese & huckleberry 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, sweet potatoes, white butternut squash, bacon & topped with truffle sauce  
Grilled Golden Gate Hanger steak w/ brussel sprouts, roasted potatoes & moutarde Verte bordelaise sauce

### **FOURTH COURSE**

(Choice of)

Point Reyes Blue Cheese with fruits & currants  
Grapefruit granite  
Semifreddo all' amaretto\*  
Vanilla bean crème brûlée  
Vanilla bean gelato with biscotti\*  
Valrhona Chocolate Ice cream with whip

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**\$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*