Isa

Your personal greeting here

3 Course Dinner Menu

<Date>

LES STARTERS

Arugula & Beets Salad
With house dressing, orange segments, pumpkin seeds, pistachios and goat cheese.

Baked Laura Chenel Goat Cheese
Onion jam, confit cherry tomatoes, herb oil

Crab Cakes,
Avocado mousse, wasabi aioli

LES MAINS

Pan Seared Halibut
Sauteed broccolini, cherry tomato, preserved lemon, capers & cream sauce

Argentinian grassfed NY Steak
with peppercorn sauce & fries

Truffle Risotto
Black Truffles, wild mushrooms

Vegetable Linguine
With seasonal vegetables in white wine & crème sauce and shaved parmesan cheese.

LES DESSERTS

Vanilla bean **gelato**
Vanilla bean **crème brulée**
Valrhona **chocolate gelato** with whip

(These plates are designed to be shared)

Cost $79 per person, tax 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