



FIRST COURSE

Gazpacho

marinated shrimp salad

Duck Confit

potato gnocchi, mushrooms, sherry soy

Burrata Panzanella

heirloom tomatoes, croutons, white balsamic vinaigrette

MAIN COURSE

Ribeye

grilled broccolini, blue cheese mashed potatoes, red wine demi

Lobster Ravioli

corn mascarpone, tomato, arugula, cognac lobster cream

Soba Noodles

asian vegetable slaw, red chili vinaigrette

DESSERT

Peach Butter Cake

bourbon vanilla ice cream

Profiteroles

caramel banana foster, rum ice cream

\$46 / person

