
FIRST COURSE

Steak Tartare*

tomato dijon, capers, gaufrette potato chips

Seasonal Salad

*little leaf greens, fuji apple, mulled cranberries,
pumpkin seeds, tomato, feta, balsamic (GF)*

Crab Cakes

pickled carrots, scallions, remoulade, frisée

MAIN COURSE

Grilled 12oz Ribeye

*bleu cheese mashed potatoes, asparagus,
bone marrow black garlic butter*

Faroe Island Salmon*

*fall vegetables, apples, gnocchi sauté,
parsnip puree, crispy parsnip*

Lobster & Corn Ravioli

roasted tomato, baby kale, vodka cream sauce, fried basil

Risotto Primavera

*eggplant, carrot, snow peas, tomato, mushroom, pepper
(GF)*

Braised Short Rib

*blue cheese whipped potatoes, brussels sprouts,
crispy leeks, demi-glace*

DESSERT

Pineapple Crème Brûlée

toasted coconut, coconut cookies

Triple Chocolate Crunch Cake

whipped cream, raspberry sorbet

\$69 per person

menu may change seasonally