



CHEF'S TASTING MENU

six course tasting menu 95

butternut squash bisque

miso | shitake | scallion | sesame seed

endive salad

red endive | blood orange | goat cheese | walnut vinaigrette

pyramid pasta

handmade | wild mushroom confit | ricotta | micro basil | truffle broth

scallops

creamy jasmine risotto | brussel sprouts | lardons | clams | butternut-saffron sauce

OR

filet mignon

mushrooms | potato puree | pearl onions | red wine salsify | bordelaise sauce

artisanal cheese

chef's selection of artisanal cheeses and accoutrements

strawberry short cake

vanilla mascarpone crème | strawberry pate | essence of orange | basil

ADD CHEF'S WINE PAIRING- 3 OZ POUR WITH EACH COURSE \$35/\$55

*FOR THE EASE OF SERVICE| ALL GUESTS AT THE TABLE ARE ENCOURAGED TO ORDER FROM THE TASTING MENU| THANK YOU

* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED