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## CHEF'S TASTING MENU

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six course tasting menu 95

### pumpkin bisque

curry | shitake | scallion | almond creama

### kale

quinoa | brussel sprouts | corn | apple | pecans | cherries | bacon | ricotta salata | apple cider

### goat cheese-ricotta gnocchi

hand rolled | broccoli-pistachio pesto | parmesan | micro basil

### scallops

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

or

### short rib

moroccan carrot puree | sesame dates | roasted pearl onions | almond oil emulsion | cilantro

### artisanal cheese

chef's selection of artisanal cheeses and accoutrements

### flourless chocolate cake

cocoa nib tuile | crème anglaise | salted caramel gelato

**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



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## PRIX FIXE MENU

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four course tasting menu 36

**5:30–6:30**

**mushroom bisque**

wild mushrooms | truffle cream

or

**seasonal soup**

chef's daily creation

**house salad**

mix green | carrots | red onion | grape tomatoes | radish | sherry shallot dressing

or

**kale salad**

quinoa | brussel sprouts | corn | apple | pecans | tart cherries | bacon | apple cider vinaigrette

**your choice of any entrée on our dinner menu**

filet mignon | halibut | sea bass or pork chop **add 10**

new york strip **add 15**

**flourless chocolate cake**

caramel mousse | chocolate ganache | streusel | macaroon

**ADD CHEF'S BOTTLE OF WINE FOR \$40**

\* KINDLY NOTE THAT A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE  
PROMOTIONAL GIFT CERTIFICATES ARE NOT ACCEPTED WITH THIS MENU