



CHEF'S TASTING MENU

six course tasting menu 95

butternut bisque

nutmeg crème| cranberry coulis

arugula watercress

apples| cranberry| walnut| celery| cucumber| goat cheese| sherry shallot vinaigrette

casarecce alla puttanesca

tomato| olives| anchovy| capers| chili flakes| parmesan

spicy seabass

black bean| pea shoots| dried pineapple| jasmine rice| miso glaze

or

grilled pork loin

gorgonzola grits| braised fennel| honey truffle jus| berry compote| apple

artisanal cheese

chef's selection of artisanal cheeses and accoutrements

pumpkin cheesecake

salted caramel sauce| whipped mascarpone| pecans

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