



## COURSE 1:

---

### MIXED GREENS SALAD

organic baby lettuce, fennel, pickled shallots, red wine vinaigrette

### CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

## COURSE 2:

---

select one option

### SEARED WILD SALMON

seared wild salmon, tomato consume, polenta cake, oven roasted cherry tomatoes

### CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, creme frachie, marsala wine

### GRILLED CAULIFLOWER

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

### BOLOGNESE PENNE

traditional pork and beef meat sauce, basil, parmesan

## COURSE 3:

---

select one option

### SEASONAL FOCACCIA BREAD PUDDING

preserved stone fruit, vanilla gelato, basil oil, whipped cream, toasted pistachio

### CHOCOLATE MOUSSE

chantli cream, coco crust, maldon salt

## DINNER PRE-FIX 1

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness. not all ingredients are listed, please notify a server of all allergies



## COURSE 1:

select one option

---

### MIXED GREENS SALAD

organic baby lettuce, fennel, pickled shallots, red wine vinaigrette

### CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine, lettuce, caesar dressing

## COURSE 2:

select one option

---

### NEW YORK STEAK

12 oz new york steak, red wine demi glace, roasted marble potatoes, seasonal vegetables

### CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushrooms risotto, creme fraiche, marsala wine

### SEARED WILD SALMON

seared salmon, tomato consume, polenta cake, oven roasted cherry tomatoes, toybox squash

### CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

### RISOTTO

roasted mushrooms, pancetta, english peas, egg yolks, parmesan

## COURSE 3:

select one option

---

### SEASONAL FOCACCIA BREAD PUDDING

preserved stone fruit, vanilla gelato, basil oil, whipped cream, toasted pistachio

### CHOCOLATE MOUSSE

chantli cream, coco crust, maldon salt

## DINNER PRE-FIX 2

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness. not all ingredients are listed, please notify a server of all allergies



## COURSE 1:

select one option

---

### SWEET CORN SOUP

sweet corn soup, dungeness crab, oven roasted cherry tomatoes, micros

### RISOTTO ARANCINI

risotto, mozzarella, english peas, marinara

## COURSE 2:

select one option

---

### ROASTED BEET SALAD

roasted red and golden beets, shallots, chives, citrus supremes, toasted pumpkin seeds, beet dressing

### CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine, lettuce, boquerones, caesar dressing

## COURSE 3:

select one option

---

### NEW YORK STEAK

12 oz new york steak, red wine demi glace, roasted marble potatoes, seasonal vegetables

### CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushrooms risotto, creme fraiche, Marsala wine

### SEARED HALIBUT

oven dried cherry tomatoes, lemon basil cream, toy box squash, roasted marble potatoes

### CAULIFLOWER STEAK

Vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

### PENNE BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan

## COURSE 4:

select one option

---

### CHOCOLATE MOUSSE

chantli cream, coco crust, maldon salt

### SEASONAL FOCACCIA BREAD PUDDING

preserved stone fruit, vanilla gelato, basil oil, whipped cream, toasted pistachio

### DINNER PRE-FIX 3

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness. not all ingredients are listed, please notify a server of all allergies



## COURSE 1:

select one option

---

### SWEET CORN SOUP

sweet corn soup, dungeness crab, oven roasted cherry tomatoes, micros

### RISOTTO ARANCINI

risotto, mozzarella, english peas, marinara

## COURSE 2:

select one option

---

### ROASTED BEET SALAD

roasted red and golden beets, shallots, chives, citrus supremes, toasted pumpkins seed, beet dressing

### CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine, lettuce, boquerones, caesar dressing

## COURSE 3:

select one option

---

### NEW YORK STEAK

12 oz new york steak, creamy lobster sauce, roasted marble potatoes, seasonal vegetables

### CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, creme fraiche, marsala wine

### SHRIMP CAPELLINI

capellini pasta, lobster cream sauce, lemon zest, salmon roe

### SEARED HALIBUT

oven dried cherry tomatoes, lemon basil cream, toy box squash, roasted marble potatoes

### CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

## COURSE 4:

select one option

---

### LEMON TARTLET

lemon sorbet, marshmallow fluff

### CHOCOLATE MOUSSE

chantli cream, coco crust, maldon salt

## DINNER PRE-FIX 4

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness.  
not all ingredients are listed, please notify a server of all allergies



## COURSE 1:

select one option

---

### SWEET CORN SOUP

sweet corn soup, dungeness crab, oven roasted cherry tomatoes, micros

### RISOTTO ARANCINI

risotto, mozzarella english peas, marinara

## COURSE 2:

select one option

---

### ROASTED BEET SALAD

roasted red and golden, shallots, chives, citrus supremes, toasted pumpkin seeds, beet dressing

### CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine, lettuce, boquerones, caesar dressing

### MIXED GREEN SALAD

organic baby lettuce, Fennel, pickled shallots, red wine vinaigrette

## COURSE 3:

select one option

---

### FILET MIGNON

8 oz angus filet mignon, roasted marble potatoes, seasonal vegetables, lobster cream sauce

### CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, creme fraiche, marsala wine sauce

### GRILLED BRAZINO

butterfly grilled branzino, roasted seasonal vegetables, salmon roe cream sauce

### CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

### SHRIMP CAPELLINI

capellini pasta, lobster cream sauce lemon zest, salmon roe

## COURSE 4:

select one option

---

### CHOCOLATE MOUSSE

chantli cream, coco crust, maldon salt

### LEMON TARTLET

lemon sorbet, marshmallow fluff

## DINNER PRE-FIX 5

some entrees may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of food-borne illness.  
not all ingredients are listed, please notify a server of all allergies