

CHEF'S THREE COURSE TASTING MENU \$70.00 per person

No Substitutions or Menu Modifications Please

Starters

FALL BEAN & BRAISED PORK SHOULDER CHILI

Avocado, Root Vegetables, Pepper Jack Cheese, Lime Sour Cream, Spiced Corn Chips

PERSIMMON & BRAISED BACON CHOPPED SALAD

Baby Field Greens, Bucheron, Coriander Spiced Pepitas, Cranberry-Balsamic Vinaigrette

BURRATA CHEESE & CHARDONNAY BRAISED ARTICHOKES

Roasted Tomatoes, Olive-Pepper Relish, Butterleaf Lettuce, Warm Sourdough Croutons

HAMACHI SASHIMI & FENNEL-APPLE SALAD

China Rose Radish Sprouts, Green Tobiko, Ginger Vinaigrette, Sesame Cracker, Yuzu Aioli

GORGONZOLA SOUFFLE & COMICE PEARS

Spiced Pear Chutney, Frisee, Belgium Endive, Candied Hazelnuts

SMOKED CHICKEN MEATBALLS & CAVATELLI ALFREDO

Savoy Spinach, Fines Herbes, Lemon Olive Oil, Aleppo Chili

Entrées

GRILLED BEEF TENDERLOIN & SMOKED HAM MAC AND CHEESE

Mushroom Roast, Onion Confit, Garlic Roasted Broccolini

CRISPY JIDORI CHICKEN BREAST & COCONUT-CURRY GLAZE

Vegetable Stir fry, Mango, Toasted Peanuts, Shaved Scallions

CRISPY SKINNED STRIPED BASS & MUSHROOM DUMPLINGS

Carrot-Star Anise Puree, Shaved Brussel Sprouts, Ginger-Soy Broth, Nori Goma

CABERNET BRAISED SHORT RIBS & BACON-BRUSSEL SPROUT SAUTÉ

Potato Puree, Roasted Jewel Yams, Swiss Chard, Cabernet Jus

BUTTERNUT SQUASH RAVIOLI & PORCINI MUSHROOMS

Whipped Ricotta, Braised Kale, Parmesan Reggiano, Truffle Emulsion, Pepitas

SPICE ROASTED CABRILLA GROUPER & SAFFRON-MUSSEL BOUILLABAISSE

Braised Artichokes, French Potatoes, Artisanal Chorizo, Rye Toast, Golden Cauliflower

Desserts

VANILLA BEAN RICE PUDDING

Sauteed Apples, Cinnamon Caramel, Granola

CHOCOLATE FUDGE LAYER CAKE

Grand Marnier Anglaise, Candied Hazelnuts, Orange

PUMPKIN ICE CREAM

Apple Spiced Cake, Egnog Cremeux, Cranberries

A 3% Surcharge Will Be Added to Each Bill to Cover Increasing Operations & Labor Costs