



Restaurant Week 2024

✦ Three Course Experience \$35 ✦

First

Diver Scallop

Pan Seared | Mango Belini | Smoked Shallot Jam | Key Lime Avocado Crema

Deconstructed Beef Wellington

Grilled | Poulet Pâté de Foie | Wild Mushroom Duxelle | Truffle Madeira Demi-Glace | Crispy Wontons

Gf Fondant Potatoes

Slow Roasted | Caviar | Garlic | Crème Fraîche | Chive

Second

Gf Moroccan Halibut Chowder

Alaskan Halibut | Portobello | Roasted Corn

Gf Beet & Grapefruit

Spinach | Goat Cheese | Pickled Onions | Candied Pecans | Strawberry Champagne Vinaigrette

Third

Gf Wagyu Beef Tenderloin

*Grilled | Foie Gras Mousse | Bourbon Peppercorn & Truffle Madeira Demi-Glace | Mashed Potatoes
Seasonal Vegetable*

Gf Ahi Tuna

Pan Seared | Za'atar Crusted | Wakame Napa Slaw | Lemon Pepper Sun-Choke Chips | Ponzu Chili Aioli

Cornish Game Hen

Roasted | Poblano Cornbread Stuffing | Braised Greens | Apple Chipotle Glaze

Fourth

Crème Brûlée Cheesecake

Whipped Cream | Salted Caramel

Chef's Selection