



1st (CHEESE)

This plate is designed to be shared

Baked Laura chenal goat cheese with pesto, tomato concassée & pinenuts (veg)

2nd (SOUP)

Maine lobster broth with prawns, tomato, celery & tarragon

or

Cauliflower and fennel soup with cream, parsley, chives, truffle oil & crushed crostini*

3rd (STARTERS)

Yellowfin tuna with spicy sriracha, toasted sesame, seaweed, avocado, nori
& *low sodium soy

Arugula salad with mandarins, fennel, lemon vinaigrette & parmesan cheese

4th (MAIN)

These plates are designed to be shared

Any three (3) Entrees of your choice from our menu

5th (DESSERT)

Flourless chocolate cake, vanilla bean gelato

Or

Semifreddo all' amaretto*

Or

Vanilla bean crème brûlée

- Each of your guests will be able to try out total of eight dishes (cheese, soup, two starters, three main plus a dessert.)
- Cost \$99 per person, tax (8.5%) and tips (18%-20%) are not included
- Price may vary based on your selection. Our menu changes seasonally
- We appreciate max two credit cards per table. Tax and Tips not included

*may contain gluten

*Ingredients and pricing are subject to change without notice due to market availability or unforeseen cost increases.