



1st (STARTERS)

These plates are designed to be shared

Dungeness crab salad with avocado, apple, grapefruit, tarragon & mustard aioli

Baked Laura Chenel goat cheese with basil pesto, tomato concassee & pinenuts

Simply sauteéd sea of cortez wild prawns with parsley, garlic, lemon
& lobster butter sauce

2nd (SOUP)

Maine lobster broth with prawns, tomato, celery & tarragon

Or

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

3rd (MAIN)

These plates are designed to be shared

Seared Scallops with brussels sprouts, bacon & truffle sauce

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

Grilled golden gate natural angus hanger steak with
roasted potatoes, zucchini, tarragon butter & red wine sauce

4th (DESSERT)

Semifreddo all' amaretto*

Or

Vanilla bean crème brûlée

- Each of your guests will be able to try out total of eight dishes (three starters, soup, three entrées and a dessert)
- Cost \$79 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

*may contain gluten

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