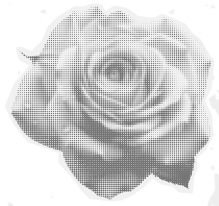


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DINNER Menu

AMUSE BOUCHE

Smoked Sturgeon Panna Cotta

Bacon Gelee, Pickled Apple, Croutons, Celery

Caviar 1oz +\$75

CHOICE OF STARTER

Caesar Salad

Boquerones, Herbed Breadcrumbs, Cured Egg Yolk

or

Lobster Velouté

Razor Clams, Urfa Biber, Miners Lettuce

MID COURSE

Wild Mushroom Ragu

Heirloom Polenta, Chef Forage Mushrooms

Black Truffle +\$20 per gram

White Truffle +\$60 per gram

CHOICE OF ENTREE

Creek Stone Farm Bone-In Filet Mignon

or

Fire Roasted Mediterranean Branzino

or

15oz Dry-Aged NY Strip +\$75

Served with Family Style Sides

Double Creamed Spinach, Grilled Asparagus,

Whipped Potatoes

- Accoutrements-

INTERMEZZO

Lavender Cream Sorbet

Rose Granita, Lemon Gel, Chocolate Mint

CHOICE OF DESSERT

Chocolate Lovers Dream

Valrhona Chocolate, Peanut Butter, Waffles, Pretzels

or

Berries & Cream

Market Berry Tart, Whipped White Ganache, Lime

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% service charge will be added for all parties.