

✦ Starter ✦

RAW BAR TRIO

Oyster with Champagne Granita,
Ceviche Tostada, and Crudo Bite

✦ Choice of Main ✦

SEARED SALMON

White chocolate beurre blanc, cippolini, puffed
wild rice, baby zucchini, carrots, hearts of fire

GRILLED HANGER STEAK

Mushroom duxelle, brussels sprouts,
charred onion, bordelaise sauce

SPICY ROASTED CAULIFLOWER STEAK

Smoked Paprika, Cashew Cream Sauce,
Cilantro, Charred Peppers

✦ Choice of Dessert ✦

CHOCOLATE MOLTEN CAKE

Vanilla Ice Cream, Raspberries

WHITE CHOCOLATE PANNA COTTA

Strawberries, strawberry brandy reduction

\$65 Per Person

SPARKLING ROSÉ ✦ NV APRES SOL ✦ Emilia Romagna, Italy ✦ \$10/40

