

prix fixe
125 per guest

amuse

CHEF'S CHOICE
changes daily

course one
please choose one

SCALLOP TARTARE

*ginger soy, avocado puree
burnt orange, black sesame tuile*

FALL CTIRUS SALAD

*blood orange, whipped goat cheese
compressed pear, brioche crumb*

course two
please choose one

BLACK COD

*sage spaetzle, pomegranate
parsnip puree*

BEEF SHORT RIB

*celery root puree, fall pave
horseradish demiglace*

side

please choose one - served family style

TRUFFLE WHIPPED POTATOES

black truffle butter, chives

CHARRED BROCCOLINI

lemon, garlic, calabrian chili

course three
please choose one

WHITE CHOCOLATE ENTREMENT

*white chocolate mousse
pistachio cremeux, pomegrante
pistachio sponge*

HAZELNUT ROULADE

*chocolate sponge, chocolate ganache
hazelnut cream, candied hazelnut*

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