

prix fixe

150 per guest

amuse

CHEF'S CHOICE

changes daily

course one

SCALLOP TARTARE

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

course two

please choose one

LOBSTER BISQUE

*ginger, sea bean
yuzu aioli*

FALL CITRUS SALAD

*goat cheese, compressed pear
basil, citrus vinaigrette*

course three

please choose one

FRUTTI DI MARE

*house-made angel hair pasta
scallops, clams, shrimp
tomato broth*

LAMB CHOP

*mint-breaded lamb chops, lamb stew
yukon golds, broccolini, zatar
tepary bean hummus*

16OZ SPLIT BONE RIBEYE

duck fat scalloped potatoes, mushroom bordelaise

course four

please choose one

CHOCOLATE & ORANGE STONE

*chocolate mousse, blood orange curd
winter citrus supremes, chocolate crumb*

BLACK COCOA TART

*cherry variations, mascarpone cream
bittersweet ganache*

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