



Prix Fixe Dinner Menu

Starters

Guest's Choice

Lump Crab Salad

hydroponic bibb lettuce, cantaloupe, sweet 100 tomatoes, honey-dijon vinaigrette

Grilled Vegetable Tart

robiola fondue, seasonal vegetables, caramelized onions, sexy scallions

Crispy Lamb Lollipops

sweet corn raita, calvados demi glaze, za'atar carrots, greek yogurt

Entrées

Guest's Choice

Pan Seared Black Cod

confit fennel whipped polenta, braised chicory greens, oj reduction, grilled radicchio, balsamic vinaigrette

Grilled Top Sirloin Steak

silky yukon mashed potatoes, tempura haricot vert, merlot glaze, baby radishes, crispy onions

Organic Airline Chicken Breast

lobster mac & cheese, truffle fondue, buttered broccoli florets, marsala jus, toasted bread crumbs

Dessert

Guest's Choice

Strawberry Mascarpone Cheesecake

rhubarb compote, chocolate sauce

Sorbet Trio

seasonal fresh fruit, micro mint

\$50.12 per person tax and gratuity not included
wine pairing available \$20.12