

PRIX FIXE DINNER \$59⁵⁰ / PERSON

1st COURSE

(choose one)

Roasted Beet & Burrata Flatbread arugula | pesto | balsamic

Crispy Buttermilk Calamari lemon | red pepper sauce | crispy garlic pearls

Caesar Salad romaine | shaved parmesan | cornbread croutons

Shrimp Avocado Toast paper radish | olive oil | smoked paprika

Vegan Roasted Vegetable Soup fresh vegetable medley | caramelized root vegetable compote V GF

Mongolian Beef Satay pickled cucumber relish

2nd COURSE (choose one)

Chicken L' Orange creamy polental spinach | fresh citrus GF

Lobster Ravioli sherry cream sauce | herbed ricotta (\$6 supplement)

Grilled Vegetable Tower
grilled vegetables | quinoa | roasted tomato sauce V GF

Grilled Filet Mignon

parsnip mashed | tricolor carrots | hollandaise GF (\$6 supplement)

Grilled Miso Salmon coconut jasmine rice | brussel sprouts | fried wontons

Moroccan Lamb Tagine

Smoked paprika and cinnamon root vegetables | cous cous

3rd COURSE (choose one)

Chocolate Ganache Brownie

warm brownie| chocolate ganache | vanilla ice cream GF NF

Warm Apple Bomb

caramelized apple | flaky pastry crust | vanilla ice cream

An automatic gratuity of 20% will be added to parties of 6 or more Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions