F r s t  C o u r s e
Select one

LOBSTER-COGNAC VELOUTÉ
Bourbon Barrel Smoked Trout Caviar, Fine Herbs

SAFFRON-CHABLIS POACHED PEAR SALAD
Organic Mix Greens, Frisée, Watermelon Radish
Heirloom Tomato, Papadum, Yuzu-Blood Orange Vinaigrette

S e c o n d  C o u r s e
Select one

BLACKENED AHI TUNA SANDWICH
Charred Pineapple, Bibb Lettuce, Sriracha-Lime Aioli
Brioche, Pickles, Side of French Fries

CHERRY SMOKED PORK TENDERLOIN
Crispy Brussel Sprouts Cherry Gastrique
Butternut Squash Puree, Chimichurri

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.