

prix fixe

\$95 per person / with wine pairing \$140

first course

choose one

pan-seared scallops* (gf)(df)

celery root purée, braised bacon lardons, pickled granny smith apples, chives
bouchard père & fils, chardonnay, burgundy, france 2020

golden beet salad (gf)(v)

greek yogurt, blood orange, pistachio granola, white wine balsamic vinaigrette
gaierhof, pinot grigio, trentino-alto adige, italy 2021

second course

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace, served medium rare
château bonfort, montagne saint emilion, bordeaux, france 2019

add lobster tail (gf) \$27

add foie gras* (gf)(df) \$21

add shaved truffles (gf)(df) \$29

dessert course

sticky toffee pudding (v)

english toffee sauce, dulce de leche ice cream
rare wine co., madeira, boston bual, portugal

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*