

prix fixe

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

first course

choose one

pan-seared scallops* (gf) (df)

corn purée, sweet corn kernels, sherry braised bacon, chicken jus
bouchard père & fils, chardonnay, burgundy, france 2020

tomato burrata salad (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals
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 2018

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

* Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies. Before placing your order, please inform your server if a person in your party has a food allergy.