

First Course

Baby Beet Salad
mixed baby beets, toasted walnuts, maytag blue cheese

Grilled Asparagus Salad
white and green asparagus, sunflower sprouts, verjus, olive oil

Serrano Ham and Melon
french feta, aged Balsamic vinegar, baby watercress

Second Course

Lobster Bisque
brandy poached lobster, lobster coral, crème fraiche

Potato Leek Soup
yukon potatoes, chive blossoms, english cream

Main Course

Roasted Rack of Lamb
charred brussel sprouts, mustard jus, sunchoke puree

Risotto
fava beans, porcini mushrooms, carmelized shallots

Wild Striped Bass
sultana raisin, caper emulsion, mache, ice vinegar

Black Truffle Roasted Natural Chicken
fingerling potatoes, baby vegetables, thyme blossom jus

Dessert Course

Chef's House Made Ice Cream Sandwich
freshly spun vanilla bean ice cream

Apple Beignets
apple caramel, hot apple cider

Chocolate Covered Strawberries
a study from bitter to sweet

From 5-6:30pm \$40/person not including tax or 20% gratuity
From 6:45-11pm \$60/person not including tax or 20% gratuity

Select wines and champagnes from our list will be half price

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