

\$40 per person + tax & gratuity

CHOOSE ONE FROM EACH CATEGORY

FIRST COURSE

Golden beets, red beets, granny smith apples, cranberry Stilton, candied pecans, mixed greens, orange mint vinaigrette

Buffalo cauliflower "mac-n-cheese"

Coconut shrimp, mango salsa, Thai chili sauce

SECOND COURSE

Fire grilled flank steak, chimichurri, citrus sea salt fries Lamb Ragu, pappardelle, pistachio whipped feta, breadcrumbs, fresh herbs Blackened red snapper fillet, Thai chili glaze, coconut lime basmati rice, broccolini

THIRD COURSE

Stone fruit, burrata, honey raspberry balsamic reduction, basil Carrot cake, caramel, whipped cream Limoncello mascarpone cake, powdered sugar

Thank You for dining with us

