

FIVE COURSE PRIX FIXE MENU

february 10-11 | \$150 per person (excluding tax/tip)

FIRST

burrata aux fraises | creamy burrata with
rosé poached strawberries, crushed pistachio,
fresh basil, balsamic reduction & crostinis.

SECOND

salade d'asperges blanches | white asparagus salad
with trumpet mushrooms, olive oil-poached heirloom tomatoes,
boiled duck egg and truffle mousseline vinaigrette

THIRD

cours de la mer | seared tuna with
lobster mango salad. served with
sliced avocado and sesame seed vinaigrette.

FOURTH

boeuf wellington | filet of beef wrapped in puff pastry.
served with french onion potatoes,
dressed microgreens and crispy fried shallots.

FIFTH

crème au chocolat | chocolate panna cotta
served with raspberry coulis, shaved dark chocolate,
fresh mint and raspberry caviar.

meal price also includes a surprise amuse bouche and bread service.

meal price does not include sales tax or gratuity.

wine pairings available by pre-order. full wine list will be available both evenings.