

\$75 Per Person

Enjoy your choice of one item per course

cocktails

NUTTIN' BUT LOVE \$16

Peanut Butter Fat Washed
Bourbon, Crème de Moka,
Chocolate Bitters

BERRY TAKEN \$16

Vanilla Vodka, Chocolate Liqueur,
Crème de Framboise, Cream

XO, TEQUILA \$16

Rosé, Silver Tequila, Fresh Lime
Juice, Agave

starters

ABURI YELLOWTAIL CRUDO

"kissed by fire" meyer lemon ponzu, fresh horseradish

EMBER ROASTED BEETS

whipped goat cheese, wild rocket, aged balsamic

pasta

BUCATINI SCAMPI

wood grilled shrimp, confit garlic, caper berries

MANDILLI

basil pine nut pistou, house ricotta, san marzano sugo

entrees

FAROE ISLANDS SALMON

lemon beurre blanc, creamed leeks, fines herbes oil

6 OZ PRIME FILET MIGNON

Bianca compound butter, pomée puree, umami jus

GRILLED CAULIFLOWER

miso tahini, pickled chilies, herbed gremolata

desserts

VALRHONA CHOCOLATE CREAM PIE

oreo crust, salted caramel, hazelnut florentine,
vanilla chantilly

CHEESECAKE

graham cracker, raspberry coulis