

DINNER

PRIX FIXE

\$49/PP

1ST COURSE

SELECT ONE

BABY KALE & QUINOA SALAD

*sweet potato, cranberries, pine nuts, citrus vinaigrette
(gluten free, vegan)*

GRILLED OCTOPUS

*squid ink crema, pearl potatoes, soppressata, salsa verde
(gluten free)*

HARVEST SQUASH SOUP

candied pepitas (gluten free, vegan)

2ND COURSE

SELECT ONE

COQ AU VIN

*cremini mushrooms, bacon lardons, pearl onions,
chicken demi, burgundy reduction (gluten free)*

STEAK FRITES

béarnaise, hand cut potato wedges (gluten free)

BRANZINO

*fingerling potatoes, haricots vert, basil pesto, meyer lemon,
black olive tapenade (gluten free)*

ROASTED CAULIFLOWER

*roasted heirloom carrots & carrot puree, quinoa,
crispy chickpeas (gluten free, vegan)*

DESSERT

SELECT ONE

CRÈME BRULÉE

vanilla custard, macerated berries

BREAD PUDDING

crème anglaise, vanilla ice cream, blackberry jam

*BEVERAGES A LA CARTE | *GRATUITY NOT INCLUDED

Consuming raw or undercooked eggs, beef, lamb,
milk products, pork, poultry, seafood or shellfish
may increase your chances of foodborne illness.