



◆ FIRST COURSE ◆

BEET & BURRATA
TANGERINE, PUMPKIN SEED SALSA MACHA, DELICATA SQUASH, MINT

CRISPY CALAMARI
CORIANDER PESTO

PORK RILLETTE
PICKLED MUSTARD SEED, PEARL ONION RELISH, MUSTARD GREENS, CROSTINI

◆ SECOND COURSE ◆

VEAL OSSO BUCCO
POLENTA, MIREPOIX, RED WINE JUS, GREMOLATA

SPINACH SPAETZLE
GRILLED OYSTER MUSHROOM, HOUSEMADE RICOTTA, CURED LEMON, HERBS

STEAMED MUSSELS
TARRAGON, SMOKED TOMATO, SOURDOUGH

◆ THIRD COURSE ◆

CHOCOLATE PANNA COTTA
VANILLA WHIPPED CREAM & SEA SALT

CHEESE CAKE
CRANBERRIES & ORANGE ZEST

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EXECUTIVE CHEF
BRYON LOPEZ
.....

\$65 PER GUEST + TAX & SERVICE

[menu subject to changes | dietary restrictions can be accommodated - menu modifications are politely declined]