3-COURSE PRIX FIXE MENU

FROM 5PM – 6PM only

$65 per Person

FIRST COURSES

CREAM OF PORCINI MUSHROOM SOUP
Sherry Caramelized Onions | Cremini Mushroom Duxel
Puff Pastry

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APPLE WALNUT SALAD
Point Rays Bleu Cheese | Castelfranco Lettuce
Spiced Cider Vinaigrette

MAIN COURSES

12 oz. GRILLED NY STRIP
Blistered Cherry Tomatoes | Roasted Oyster Mushrooms
Potato Purée I Veal Jus

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ARCTIC CHAR
White Bean Ragu | Sautéed Spinach
Pancetta | Smoked Paprika Beurre Blanc

DESSERTS

COMPOUND OPERA CAKE
Chocolate Mousse I Caramel I Pistachios
Espresso Chantilly

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MAPLE WALNUT CAKE
Whipped Nutmeg Scented Mascarpone | Pear Purée

5-COURSE MENU DÉGUSTATION

FROM 7PM – Close only
(Entire Table Must Participate)

$165 per person

TUNA TARTARE
Avocado Mousse I Preserved Lemon Aioli
Black Caviar I Walnut Toast

APPLE WALNUT SALAD
Point Reyes Bleu Cheese | Castelfranco Lettuce
Spiced Cider Vinaigrette

CREAM OF PORCINI MUSHROOM SOUP
Sherry Caramelized Onions | Cremini Mushroom Duxelle
Puff Pastry

MUSSELS & CHORIZO STEW
Confit Garlic | Potatoes | Spanish Chorizo
Roasted Red Pepper Broth | Grilled Bread

GRILLED NATURAL RESERVE BLACK ANGUS BEEF TENDERLOIN
Obrien's Potatoes | Porcini Mushroom
Foie Gras Hollandaise | Demi Glace

STRIPED BASS
Miso Celery Root Purée | Roasted Parsnip
Potato Nest | Beurre Rouge