

Prix-Fixe Menu

(Please choose one item from every course. \$45/person)

Amuse

Salad

Butternut Squash Soup, Chantilly Cream, Crispy Garlic, Thrive Spice

Bibb Lettuce, Asian Pears, Bacon, Tarragon Vinaigrette

Entrée

Hanging Tender Steak, Roasted Carrots, Horseradish Foam, Veal Jus

Organic Chicken Breast, Brussel Sprouts, Fingerling Potatoes, Natural Jus

Homemade Fettuccini, Shrimp, Kalamata Olives, Broccoli Rabe, Tomato

Dessert

Grand Marnier Crème Brulee

Crispy Apple Fritters

Liquid Chocolate Cake

All sushi is supplementary





Prix-Fixe Menu

*(Please choose one item from every course. \$55/person)
Includes One Glass of Champagne*

Amuse

First Course

Sesame Crusted Crab, Pea Shoots, Charred Radicchio, Lemon Emulsion

Crispy Calamari with Sweet Chili Aioli

Roasted Beet Salad, Fried Goat Cheese, Fuji Apple, Candid Walnuts

Braised Pork Belly, Six Minute Egg, Chow-Chow, Gastrique

Entrée

8 oz Filet Mignon, Smashed Red Bliss Potatoes, Creamed Spinach

Potato Crusted Salmon, Watercress, Fennel, Red Wine Butter

Pan Roasted Duck Breast with Crispy, Wild Mushrooms, Snap Peas & Ginger Orange Marmalade

Butter Poached Maine Lobster, Southern Style Grits, Chanterelles

Dessert

Grand Marnier Crème Brulee

Crispy Apple Fritters

Liquid Chocolate Cake

All sushi is supplementary

