

THE BISTRO

The Gentleman's Table

Appetizer

The Gentleman's Ember

Hand-cut beef tenderloin delicately seasoned and layered atop butter toasted brioche finished with refined whiskey glazed and fresh chive accent.

Salad

The Executive Tournade

A sophisticated blend of fresh garden leaves, succulent chicken roulade, grapefruit caviar and tropical Mai Tai dressing.

Soup

The Celebratory Pour

A refined blend of chilled honeydew melon and sparkling prosecco champagne, brightened with fresh lime and delicate citrus zest.

Main Course

The Provider

Slow-braised beef infused with rich brandy flavors, served with velvety spinach-pea purée and creamy mashed potatoes.

Dessert

Midnight Barrel

Velvet dark chocolate mousse layered with rich beer ganache, banana crèmeux, and reduced beer compote, creating a balance of roasted cacao, caramelized sugar, and subtle bitterness.