

1865

WINE CELLAR

- \$99 PER PERSON -

MISE EN BOUCHE

Mini Tarte Brie and Truffle,
Granny Smith Apple Petit Salad

- SELECT ONE -

CAPRESE REVISITED

Organic Locally-Sourced Heirloom Tomato,
Mozzarella Di Buffala, Tomatillo Jam, Pistachio
Pesto Vinaigrette, Focaccia Crostini

HAMACHI CRUDO

Amberjack Yellowtail, Avocado, Minced
Jalapeno, Cilantro, Shiso, and Yuzu Vinaigrette

- SELECT ONE -

WILD HALIBUT FILET OR U10 DIVE SCALLOPS

Risotto, Saffron, Lemon, Mussel Broth, Shaved
Pecorino, Red Chili, Kaffir Lime-Infused Green
Olive Oil, Homardine Cream, Seasonal Vegetables

VEAL RIBEYE BONE IN FRENCH CUT OR ORGANIC AIRLINE CHICKEN

Morel Cream au Chablis, Fingerling Potato Confit
in Duck Fat, Guerande Sea Salt, Maple-Glazed
Baby Carrots, Asparagus Au Jus

SWEET & GOURMAND

White Chocolate Ganache Mousse, Candied
Pistachio, Raspberry Tartelette Cointreau Pastry
Cream Chiboust, Frenchie Macaron, Whip Cream

*Before placing your order, please inform your server
if a person in your party has a food allergy.*

*Consuming raw or undercooked potentially hazardous
foods may increase risk of food borne illness.*