

- \$99 PER PERSON -

#### **WELCOME BOARD**

Selection of artisanal meats and local cheeses with accompaniments

- SELECT ONE -

#### AHI TUNA TARTARE

Wonton Crisps, MVG Farms Duck Egg Yolk, Sesame Soy Mayo

## CRISPY CHICKEN LUMPIA

Poblano Aioli, Lime Barbeque

- SELECT ONE -

### BEEF TENDERLOIN

Horseradish Watercress Pesto, Onion Jam, Baby Carrots, Roasted Fingerling Potatoes

#### ROASTED SPLIT CHICKEN

Sweet Potato Puree, Garlic French Beans, Roasted Chicken Jus

# CACCIO E PEPE PASTA (V)

Pecorino, Black Pepper, Spaghetti

### SWORDFISH PICCATA

Lemon Caper Butter Sauce, Wild Herbed Rice, Rainbow Chard

#### KEY LIME TART

Short Dough Crust, Key Lime Curd, Coconut Meringue, Candied Lime, Berries

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

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