



APPETIZERS

Smoked Mussels

roasted onion broth, labneh,
chili oil, chili powder

Foie Gras

croissant cube, cassis puree,
pistachio, yogurt meringue

Lobster

cucumber, salsa verde, shishitou, herb salad

Green Peas

ricotta, pickled onion,
lavender vinaigrette, danish

Sumac Lemon Cheese Bread

manchego cheese, pickled mustard seeds

Trio Carrot

roasted, pickled, pureed, carrot top pistou, ginger oil,
whipped goat cheese

ENTREE

Konbu Cured Prime Beef Striploin

caramelized onion croquettes,
sauce aurora, pickled mustard seeds,
sautéed kale, demi-glace

Duck Breast

honey berry gastrique, five spice shiitake,
wheat berry, savoy cabbage, edamame beans

Skin on Salmon

white onion puree, dill oil,
zucchini ribbons, artisan lettuce,
lemon herb smashed potato

Bison Ribeye

cherry demi-glace, pickled chanterelle
pomme anna, asparagus

Cabbage Rolls

mushroom rice, turnip,
mushroom broth,
micro green salad, sesame chili oil

ENHANCEMENTS

4oz Lobster Tail 35

2oz Foie Gras 15

4oz A5 Wagyu 140

Risotto 18

Grilled Carrots 14

Asparagus, Grilled Bacon 12





KING'S TABLE PRIX FIXE MENU

All selections are served with Chef's
inspired bread & butter.

3 Course Menu \$90

choice of one appetizer, one entrée, cheese or dessert

\$140 includes sommelier wine pairing

5 Course Menu \$125

choice of two appetizer, one entrée, cheese and dessert

\$205 including sommelier wine pairing

Chef Choice 7 Course Menu \$175

Chef's choice of the signature items

\$285 including sommelier wine pairing

3 Course Vegetarian Menu \$85

choice of one appetizer, one entrée, cheese or dessert

\$135 including sommelier wine pairing

5 Course Vegetarian Menu \$115

choice of two appetizer, one entrée, cheese and dessert

\$195 including sommelier wine pairing

CHEESE

Cheese Flight

la sauvergine, apricot

tiger blue, quince jam

7 year aged cheddar, fig & almond

DESSERTS

Basque Cheesecake

chocolate shortbread crumb,
orange curd, mascarpone cream,
seasonal fruit compote

Tofu Chocolate Mousse

beet sponge cake,
beet meringue, beet powder

Poached Apple Tart

brown butter sable,
cardamon white wine poached apple,
cassis puree, caramelized white chocolate
pastry cream, pink peppercorns

Roasted Pineapple Danish

coconut pastry cream,
rum caramel sauce, mint

