

STARTERS

Local Raw Oysters on Half Shell Pomegranate Mignonette, Cocktail Sauce, Lemon

Warm Beet & Spinach Salad Red Beet Rose, Wildflower Honey Vinaigrette, Goat Cheese, Fried Garlic

> Short Rib Arancini Gruyere Cheese Sauce, Aleppo Pepper

Lobster Bisque Sherry Wine, Crème Fraiche, Chive Oil

INTERMEZZO

Mixed Berry or Lemon Sorbet

ENTREES

Pan Seared Scallops
Blistered Tomatoes, Heirloom Cauliflower, Toasted Farro, Lemon Cream

Grilled Ribeye
Parsnip and Potato Puree, Garlic Haricot Vert, Red Wine Butter

Mushroom and Spinach Capellini Confit Garlic, Ricotta Cream Sauce, Chives

Roasted Duck Breast Forbidden Rice, Roasted Carrots, Edamame, Coconut Cream

DESSERTS

Passion Tea Panna Cotta Hibiscus Tea, Orange Zest, Passionfruit Coulis

> Chocolate Hazelnut Cake Cinnamon Glaze, Coffee Ice Cream

Lemon and Raspberry Tart Whipped Cream, Mint Syrup

Caramelized Red Wine Poached Pears Chocolate Cookie Crumble, Coconut Caramel Sauce