



## **PRIX FIXE**

1<sup>st</sup> course

### **LOBSTER BISQUE**

TARRAGON, CHANTILLY CREAM

2<sup>nd</sup> course

### **PETITE CAESAR SALAD**

ROMAINE HEARTS, PARMESAN CHEESE, BRIOCHE CROUTONS  
ANCHOVIES, CAESAR DRESSING

3<sup>rd</sup> course

### **CRAB CAKE**

MUSTARD SAUCE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE

4<sup>th</sup> course

### **ENTREES**

(CHOICE OF ONE)

#### **PEPPERCORN PRIME NEW YORK**

CELERY ROOT PUREE, BRUSSEL SPROUTS, WATERCRESS, PEPPERCORN SAUCE

#### **SEARED AHI TUNA**

STEAMED WHITE RICE, BABY BOK CHOY

#### **ORGANIC HALF CHICKEN**

THREE CHEESE RISOTTO, ROASTED CARROTS CHICKEN AU JUS

**VEGETARIAN OPTIONS AVAILABLE UPON REQUEST**

### **Dessert**

(CHOICE OF ONE)

**NEW YORK STYLE CHEESECAKE, BERRY SAUCE**

**CHOCOLATE CAKE, CHOCOLATE SAUCE, FRESH BERRIES**

**\$145 PER PERSON**

\*20% Gratuity for gatherings of 6 or more

08/01/2023

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food.