PRIX FIXE

1st course
LOBSTER BISQUE
TARRAGON, CHANTILLY CREAM

2nd course
PETITE CAESAR SALAD
ROMAINE HEARTS, PARMESAN CHEESE, Brioche CROUTONS
ANCHOVIES, CAESAR DRESSING

3rd course
CRAB CAKE
MUSTARD SAUCE, CRISPY ARTICHOKE, POMEGRANATE GASTRIQUE

4th 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.