



Menu

Cured Salmon Ravioli
*meyer lemon mascarpone cream,
wild trout roe
or*

Dungeness Crab Cake
*mustard remoulade, citrus fennel
salad, fresh herbs*

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Lobster Bisque

or

Roasted Red & Golden Beets
candied walnuts, feta, champagne vinaigrette

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Maple Leaf Duck Breast
*parsnip puree, root vegetables,
cherry bordelaise*

or

Grilled Branzino

*stuffed with lemon, za'atar spice, rice
pilaf, mustard green salad*

or

Roast Rack of Lamb

*warm lentil salad, vadouvan yogurt,
bloomsdale spinach*

or

American Kobe Beef
Short Ribs

*wild mushrooms, cipollini onions,
horseradish mash*

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Dessert Selection

Coffee / Tea

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\$109

(+18% Gratuity + 9.5% Tax/CRIID)