APRIL FOUR-COURSE DINNER \$55 PER PERSON

First (choice of)

TRUFFLE ARANCINI

Fried risotto, black truffles, parmesan cheese

BBQ PORK BELLY

BBQ glazed pork belly, bao, pickled cucumber salad

CRAB CAKE

Roasted jalapeño remoulade, arugula, lemon

Second (choice of)

SUNCHOKE BISQUE

Roasted sunchokes, chicken stock, cream, herbs

BURRATA CAPRESE

Burrata cheese, marinated cherry tomatoes, arugula, ciabatta toast

Entrée (choice of)

PRIME RIB MAC N CHEESE

Smoked gouda, aged cheddar, mozzarella cheese, topped with prime rib

ZA'ATAR CHICKEN

Za'atar roasted half chicken, grilled broccolini, cilantro and red onion salad, charred lemon

RABBIT LEG

Confit rabbit leg, fried polenta, green garlic aioli, sweet corn, pea tendrils

BLACKENED REDFISH

Seared blackened redfish, whipped potatoes, charred corn succotash

Dessert (choice of)

CHEESECAKE

Vanilla cheesecake, passion fruit purée, macadamia nut tuiles

CHOCOLATE TORTE

Dark chocolate torte, nutella buttercream, dark chocolate pearls, edible flowers

FROZEN ROOT BEER FLOAT

Graham cracker crust, vanilla ice cream, root beer caramel, maraschino cherries

This menu is available per person and cannot be shared. Due to limited quantities, individual purchase of dishes is not available.

SOME DISHES may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Please let us know of any food allergies. Menu items and prices subject to change.