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February 13-14

Bar Snacks

Warm Marinated Olives
Pickled Garlic, Crusty Bread
– 9 –

Artichoke and Gruyere Dip
Garlic Bread
– 14 –

Global Cheese Tray
Pickled Vegetables, Assorted Jams, Crackers
– 23 –

Charcuterie of Cured Meats
Pickled Vegetables, Assorted Cheese and Crackers
– 28 –

Foie Gras and Wagyu Sliders
Sesame Bun, Truffle Mayo
– 24 –

Parmesan and Truffle Pomme Frites
– 18 –

4-Course Tasting Menu

– 70/person –

Winter Salad
Greens, Pomegranate, Goat Cheese, Spiced Almonds

Smoked Sea Scallops
"Corn Chowder", Fennel Salad

CHOICE OF

Braised Beef Short Ribs
Coconut Curry Rice, Cashews, Cilantro Salad

OR

Amish Chicken Breast
Potato Puree, Natural Pan Jus, Miso Carrots

Coconut Champagne Cake
Mango Mousse, Raspberry Coulis