

Chef's Feast Set Menu

First Course

CRISPY BRUSSELS SPROUTS

Peanut, Lime, Fish Sauce, Pickled Chili (n)(df)*

BBQ SPICED CARROTS

House Made Ranch (gf)(v)

SAUTÉED PRAWNS

Romesco (n)(gf)(sf)(df)*

Second Course

ORECCHIETTE PASTA

Marinara, Spinach, Basil Emulsion, Crispy Shallots (vg)

ROASTED SCALLOPS

Creamy Polenta, Braised Greens (gf)(sf)

BABY GREENS SALAD

Shaved Vegetables, Banyuls Vinaigrette (gf)(vg)

Third Course (Choose Three)

SEARED BEEF FILET

Sauce Bordelaise (gf)(df)

ROAST CHICKEN

Grilled Grapes, Rosemary Jus (gf)(df)*

ROASTED SEA BASS

Lemon Caper Brown Butter, Castelvetrano Olives, Fines Herbs (gf)(sf)

CONFIT OF MAITAKE MUSHROOM

Forbidden Rice, Braised Leeks, Eggplant Puree (n)(gf)(vg)

Sides

GRILLED BROCCOLINI (gf)(vg)(df)

DOUBLE GARLIC MASHED POTATOES (gf)(v)

Alternating Desserts

STRAWBERRY SHORTCAKE

Strawberry Sauce, Balsamic Glazed Strawberry (vg)

OPERA TORTE

Whipped Cardamom Cream, Caramel Sauce (n)(v)

(v) - vegetarian | (vg) - vegan | (n) - contains nuts | (gf) - gluten-free | (df) - dairy-free | (sf) - seafood
| * - can be modified |