

Chef's Five Course Tasting Menu

Hawaiian Ahi Poke

*Wasabi Tobiko, Macadamia Nuts, Orange,
Soy, Cucumber*

Balsamic Braised Pork Belly

"Red Beans & Rice" BBQ Sauce

Wild Scottish Salmon

*Spinach, Garbanzos
Chorizo Butter*

Herb Crusted Lamb Chop

*Dauphinoise Potato, Ratatouille
Sautéed Spinach*

Chocolate Carmel Crunch Bar

Malted Milkshake, Candied Hazelnuts

65 Per Person

105 with our Sommelier's Wine Pairing

*Chef's Nine Course Tasting Menu is available.
Please ask us to see our full Tasting Menu ~*

*Jonathan Gelman
Executive Chef*

*Tony Sansalone
Pastry Chef*