

Five Course Tasting Menu

Mushroom Potage

Seasonal Mixed Greens and Beet Salad with Walnut Vinaigrette

Braised Short Rib Raviolis, Crispy Shallots, Cabernet Sauce

Choice of:

Campanelle Pasta, Shiitake, Morel and Oyster Mushrooms, Light Cream Tarragon Sauce

or

Grilled Salmon, Spinach, Sauce Verjus

or

Loin of American Lamb, Sweet Potato Purée, Black Truffle Sauce or

Sautéed Skate Fish, Haricots Verts, Dijon Mustard Sauce

Choice of:

Chocolate Soufflé

or

Grand Marnier Soufflé

If You Have a Food Allergy, Please Speak To The Chef, Manager or Your Server.

Please Refrain From Using Cell Phones In The Dining Rooms.





