

# Tasting MENU

## 3 COURSES

Roasted Beets

black pepper ricotta, pickled onion, brown butter vinaigrette

Choice of 1:

Rack of Lamb

root vegetable hash, pomegranate demi-glace

Filet Mignon

garlic whipped potatoes, broccolini, bordelaise sauce

Chocolate Pot de Crème

peanut brittle, vanilla whipped cream

55 | 75 with wine pairings

## 5 COURSES

Tuna Tartare

shallot-dijon dressing, garlic crostini

Roasted Beets

black pepper ricotta, pickled onion, brown butter vinaigrette

Choice of 1:

Seared Pork Loin

balsamic fig jam, apple demi-glace

Roasted Duck Breast

sweet potato mousse, cherry bordelaise sauce

Choice of 1:

Rack of Lamb

root vegetable hash, pomegranate demi-glace

Filet Mignon

garlic whipped potatoes, broccolini, bordelaise sauce

Chocolate Pot de Crème

peanut brittle, vanilla whipped cream

84 | 110 with wine pairings

## 7 COURSES

Tuna Tartare

shallot-dijon dressing, garlic crostini

Roasted Beets

black pepper ricotta, pickled onion, brown butter vinaigrette

Seared Scallops

cauliflower puree, crispy kale, pomegranate reduction

Choice of 1:

Seared Pork Loin

balsamic fig jam, apple demi-glace

Roasted Duck Breast

sweet potato mousse, cherry bordelaise sauce

Choice of 1:

Rack of Lamb

root vegetable hash, pomegranate demi-glace

Filet Mignon

garlic whipped potatoes, broccolini, bordelaise sauce

Cheese Board

chef's selection of cheese and accoutrements

Chocolate Pot de Crème

peanut brittle, vanilla whipped cream

98 | 130 with wine pairings