

One if by land, two if by sea



\$35

Appetizer Choices

Duck Terrine
pear chutney, brioche toast

Tuscan Bean Soup
organic goat cream

Beet & Tangerine Salad
arugula, walnut, citrus vinaigrette, piave chip

Entrée Choices

Grilled Bavette Steak
fingerling sweet potatoes, pearl onions

Homemade Ricotta Cheese Ravioli
rustic peperonata sauce

Wild Red Snapper
pesto risotto, herb salad

Dessert Choices

Citrus Crème Brulee
with olive oil semolina cake, blood orange caviar, citrus salad

Rainbow Carrot Cake
cream cheese mousse, walnut ice cream

Milk Chocolate Fondant Cake
dulce de leche, praline ice cream, corn flake macaroon

**Menu
Subject to
change**

Executive Chef, Sam Freund

Pastry Chef, Dean Anderson