

happy new year

\$130 per person

COURSE ONE

BEEF CARPACCIO

fried capers, red onions, frisée salad, lemon oil, balsamic orange reduction

JUMBO DIVER SCALLOP

potato hay, applewood bacon cream jus, pickled shallots

COURSE TWO

FLAKEY CAESAR

house caesar, romaine, shaved parmesan, garlic herb crouton, black pepper

LOBSTER BISQUE

langoustine lobster, lobster crema, fried leeks

COURSE THREE

COFFEE BRAISED SHORT RIBS

roasted root vegetable, fluffy mashed potatoes, coffee pan jus demi glace

BEEF TENDERLOIN

rosemary portobello compound butter, herbed potato waffle, caramelized sherry demi glace

BIG LOBSTER TAIL

spaghetti squash, creamy parmesan risotto, fried shrimp, cajun drawn butter

PAN SEARED HALIBUT

lyonnaise potatoes, rainbow swiss chard, crisp pork belly, mustard seed demi glace

COURSE FOUR

COMING SOON....