



THREE-COURSE MENU | \$65 PER PERSON

The flitt- SELECT ONE

PORT WINE BRAISED PEAR

Seared Foie Gras, Port Wine Reduction, Toasted Pistachio, Petite Fennel Salad

## ROASTED STEAKHOUSE MEATBALLS

Creamy Polenta, Grated Manchego Cheese, Chimichurri

HONEY CRISP APPLE & BLEU SALAD

Baby Arugula, Bleu Cheese,

Dill tossed in Pink Peppercorn Vinaigrette,

Crispy Prosciutto, Candied Pecans

the hiss - select one

SNAKE RIVER FARMS WAYGU STRIP LOIN
Roasted Cippolini Onions, Charred Asparagus,
Duck Fat Fondant Potatoes, Peppercorn Demi

GRILLED SOUTH AFRICAN LOBSTER TAIL
Saffron Risotto,
Petite Mache Tossed in Lemon & Oil

happily ever after-select one served with Champagne

DARK CHOCOLATE TART Raspberries

OPERA CAKE Hazelnut, Coffee Cream