



three-course menu

Sunday, May 9 | 12pm to 7pm
\$75 per person + tax

FIRST COURSE - *select one*

COMPRESSED WATERMELON & BLUEBERRY SALAD
baby arugula, shaved fennel, candied pistachio, chili lime vinaigrette

TRUFFLED WHITE ASPARAGUS BISQUE
garlic croutons, chive oil

ROASTED GARLIC & HERB STRATA
italian sausage, farm fresh eggs

SECOND COURSE - *select one*

PORCINI & COFFEE DUSTED CHATEAUBRIAND
wild mushroom risotto, charred asparagus & pearl onions, barolo demi glace

PAN SEARED BLACK COD
fennel & tomato cassoulet, beurre blanc, chervil sala

THIRD COURSE - *select one*

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
chambord coulis

FLOURLESS CHOCOLATE CAKE
dulce de leche, vanilla whipped cream