



Chef's Special Prix Fixe Menu

FIRST COURSE

Choice Of

BEET SALAD

orange vinaigrette, carrot purée,
herbed goat cheese, pistachio

TUNA CONES (3)

chili-orange dressing, avocado

SECOND COURSE

Choice Of

ROASTED CHICKEN

roasted breast, fried thigh
truffle potato purée, chicken jus

BRANZINO

half portion, caper dressing, lemon

THIRD COURSE

\$10 Supplemental

SORBET TRIO

\$49/person

Price does not include tax, gratuity or beverages.
Please, no substitutions with regular dinner menu items.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Contains ingredients that certain individuals may be allergic to.