



OVERTURE MENU

Menu 95 per person
Available 5:00PM To 6:30PM

Starter Choice Of

LITTLE GEM & CHICORY CAESAR SALAD

Garlic Streusel, Lemon, Boquerones, Parmesan Vinaigrette

CRISPY KONA BLUE PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango, Curry Leaf

Entrée Choice Of

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Asparagus, Dijon Beurre Blanc

MAHI MAHI

Tomato - Saffron Nage, Butter Bean
Artichoke, Preserved Lemon, Olive

FILET MIGNON

Nantes Carrot, Wild Ramps
Horseradish-Pommes Paillason, Bordelaise Sauce

29 Supplement

Dessert Choice Of

FLEUR DE CACAO

Dark Chocolate Mousse, Candied Cocoa Nib Salted Caramel Ice Cream

STRAWBERRY SOUFFLÉ

Rosé Champagne, Vanilla Anglaise
14 Supplement

Sommelier Selections

SAUVIGNON BLANC, OMO 10, CALIFORNIA
PINOT NOIR, THE HILT, STA. RITA HILLS

18 Glass
28 Glass

CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY
CABERNET SAUVIGNON, FRANK FAMILY, NAPA

94 Bottle
105 Bottle