



DINNER MENU

MONDAY TO THURSDAY 5PM TO 10PM • FRIDAY 5PM TO 11PM
SATURDAY 4PM TO 11PM • SUNDAY 4PM TO 10PM

FIRST COURSE

A choice of one

Hokkaido Scallop Tri color cauliflower, hazelnut brown butter vinaigrette
Hand Cut Steak Tartare Classic garniture, béarnaise, grilled bread
Grilled Octopus Charred piquillo, 24 hour tomato, squid ink vinaigrette

SECOND COURSE

A choice of one

Steak Frites 28 day dry aged ribeye, garlic fries, salsa verde
Revier Farms 8 oz Filet Potato puree, grilled asparagus, bordelaise
Ora King Salmon Black forbidden rice, Chinese broccoli, ginger-miso emulsion
Wild Mushroom Parpadelle Truffle whipped ricotta,
roasted wild mushrooms, basil and sweet garlic chip

THIRD COURSE

A choice of one

Tiramisu Marsala spiked chocolate cream, espresso, dark chocolate mascarpone
Banana "Brûlée"! Gianduja, spiked banana bread, hazelnut croustillant

SIDES TO SHARE FOR THE TABLE

Roasted Brussels Sprouts Thai glaze, young coconut, mint 8
Pomme Puree Horseradish, potato hay 8
Roasted Cauliflower Hazelnut vinaigrette, cinnamon scented currants 8
Garlicy Fries Parsley, ranch 8

\$59 PER PERSON

Not including tax and gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 9th - February 6th. Cannot be combined with any other offers.