



\$50 per person

Creamy Caramelized Onion Soup

Cave Aged Gruyere, Herb Crostini

-or-

Baby Arugula Salad

Anjou Pear, Blue Cheese, Candied Walnuts, Honey Mustard Vinaigrette

-or-

Veal and Ricotta Meatballs

Reggiano, Pomodoro



Faroe Island Salmon

Wild Rice Blend, Baby Bok Choy, Oved Dried Tomato, Chickpea Purée

-or-

Braised Beef Short Rib

Spinach, Butternut Squash, Crispy Spiced Spätzle

-or-

Shrimp and Shell Pasta

Roasted Garlic, Charred Lemon, Parsley

-or-

Exotic Mushroom Risotto

Crispy Maitake, Malgaiola



64% Chocolate Pot de Creme

Chocolate Caramel Crunch

-or-

Strawberry Mascarpone Cake

