



This Evenings Additions to Our Menu

First Course

Frisee & Mango Salad

Cucumbers, Brie Cheese, and Citrus Vinaigrette

House-Made Tagliatelle Pasta

Rock Shrimp & Uni Butter Sauce - \$18.50

Crispy Tuna Roll

Wasabi Mayo & Caramelized Soy - \$18.50

Spring Ramps Risotto

Black Truffle & Shaved Parmesan \$17.00

Second Course

Mediterranean Sea Bass Cooked "Sous Vide"

Zucchini Galette & Saffron Beurre Blanc - \$38.00

Veal Sweetbreads with Madeira & Roasted Mushrooms

Leaf Spinach & Chickpea Panisses - \$42.00

"Classic" Beef Wellington with Sauce Perigourdine

Duxelles of Foie Gras & Wild Mushrooms - \$52.00

Dessert Course

Banana Bread Pudding

Vanilla Ice Cream & Banana Fosters - \$13.00

Classic Red Velvet Cake

Mascarpone Frosting - \$13.00

Ice Cream

Grand Marnier, Vanilla & Milk Chocolate

Sorbet

Mango & Raspberry