



This Evenings Additions to Our Menu

First Course

Pearl Couscous Salad - \$16.50

*Vermont creamy Goat Cheese, avocado, grape tomatoes
Cucumbers, Fine Herbs, & Citrus Vinaigrette*

House-Made Tagliatelle Pasta

Rock Shrimp & Uni Butter Sauce - \$18.50

Warm Crispy Tuna Roll

Wasabi Mayo & Caramelized Soy - \$18.50

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

Organic Carrot Layer Cake

Mascarpone Frosting & Crème Anglaise - \$13.50

Chocolate Molten Cake

Orange Confit & Pistachio Ice Cream - \$13.00

Ice Cream

Grand Marnier, Vanilla & Milk Chocolate

Sorbet

Mango & Raspberry