



\$60 Set Menu

Starters

beef carpaccio

lemon aioli, pickled onion, rosemary salt & costini

mulled pear salad

poached pears, goat cheese, edamame,
& arugula with an apple vinaigrette

smoked salmon on wonton

lemon aioli, pickled onion, capers & dill

Entrees

chicken

maple crusted chicken breast with bourbon cream
with mashed potato & seasonal vegetables

flatiron

grilled 7oz flatiron with brandy & peppercorn demi
with mashed potato & seasonal vegetables

lamb shank

bone in new zealand lamb, moroccan spiced tomato
reduction, dried apricot, fresh cilantro
with mashed potato & seasonal vegetables

ahi tuna

sesame crusted, ponzu & wasabi soy
with rice & seasonal vegetables

Desserts

chocolate peanut butter pie

smooth & creamy

seasonal crumble

cinnamon crumble & vanilla ice cream

prices do not include taxes or 18% gratuity