



\$60 Set Menu

Starters

beef carpaccio

lemon aioli, pickled onion, rosemary salt & costini

caesar salad

croutons, parmesan & crispy capers

smoked salmon on wonton

lemon aioli, pickled onion, capers & dill

Entrees

chicken

tarragon mushroom cream over maple & panko crusted chicken breasts, 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

stuffed portobello

minced mushroom, shallot & herb duxelle stuffed mushroom caps with verona verde, rice & seasonal vegetables

Desserts

chocolate peanut butter pie

whipped peanut butter cream on cookie crumb with a layer of rich chocolate

seasonal crumble

cinnamon crumble & vanilla ice cream

prices do not include taxes or 18% gratuity