



First Course

please choose one

AHI TOSTADA

wonton skin / five spiced seared ahi tuna /
Asian mango slaw / honey wasabi

SPINACH GORGONZOLA

baby spinach / caramelized apples / candied pecans /
apple cider vinaigrette / gorgonzola cheese

SWEET CORN CHOWDER

corn / potato / scallion / cream / sweet corn maze

Second Course

please choose one

SWEET CHILI RUBBED FILET

eight ounce filet / roasted butternut squash mash /
rustic balsamic vegetables

SEA BASS

pan seared sea bass / Alaskan king crab gratin /
meyer lemon caper beurre blanc

BONE-IN VEAL CHOP

marinated veal chop / roasted Russian fingerling potato hash /
maple mustard sage sauce

Third Course

please choose one

STRAWBERRY MACAROON

berry coulis

CHOCOLATE WHISKEY CAKE

