



These plates are designed to be shared.

STARTERS

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Dungeness crab salad with avocado, apple, grapefruit, tarragon & mustard aioli

Baked Laura Chenel Goat Cheese with basil pesto, tomato concassee & pinenuts

ENTRÉES

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Seared Scallops with mashed potatoes, brussels sprouts, bacon & truffle sauce

Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano

Grilled golden gate natural angus hanger steak with
roasted potatoes, zucchini, tarragon butter & red wine sauce

DESSERT

Vanilla bean crème brûlée

-or-

Semifreddo all' Amaretto*

- Each of your guests will be able to try out total of six dishes (two starters, three entrées and a dessert)
- Cost \$69 per person, tax (8.5%) and tips (suggested 18%) are not included
- Price may vary based on your selection. Our menu changes seasonally
- We appreciate max two credit cards per table

*may contain gluten

*Ingredients and pricing are subject to change without notice due to market availability or unforeseen cost increases.