



-amuse-bouche-
DEVILED EGGS

-first course-
select one

✓ ⑧ SHRIMP COCKTAIL
Jumbo Sea Prawns, Cocktail Sauce, Lemon

✓ PARFAIT
Yogurt, Granola, Local Honey, Assorted Berries

✓ ⑧ AVOCADO TOAST
Avocado, Heirloom Tomato, Shallot, Multigrain Toast, Everything Seasoning

-second course-
select one

✓ ⑧ BELGIAN ENDIVE
Ricotta Salata, Toasted Pistachios, Fine Herbs, Truffle Vinaigrette

✓ ⑧ SNAP PEA, CITRUS & FENNEL
Lolla Rossa, Pea Shoots, Alfalfa Sprouts, Marcona Almonds, Citrus Vinaigrette

-mains-
select one

CASARECCE BOLOGNESE
Housemade Casarecce, Prime Beef Bolognese, Calabrian Pepper

⑧ PRIME NEW YORK STRIP
Tuscan Kale, Trumpet Mushroom, Cipollina Onion, Fingerling Potato, Red Wine Demi

④ PAN ROASTED HALIBUT
Heirloom Carrots, Snow Peas, Coconut

⑤ GRILLED WATERMELON 'STEAK'
Broccolini, Fingerling Potatoes, Plant-Based Chimichurri Butter

-dessert-
select one

WARM VALRHONA CHOCOLATE TORTE
White Chocolate Ganache

⑥ VANILLA CRÈME BRÛLÉE

CULINARY DIRECTOR, DANIEL DALTON III

VEGETARIAN ✓

VEGAN ⑤

GLUTEN FREE ④

DAIRY FREE ⑧

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.