

1ST COURSE CHOICE OF:

AHI TUNA CRUDO, HOUSE PONZU, APPLE, SERRANO, MICRO CILANTRO
OR
ARUGULA, STRAWBERRIES, PISTACHIOS, RADISH, MINT, GRAPEFRUIT VINAIGRETTE

2ND COURSE CHOICE OF:
CLAM CHOWDER, TARRAGON OIL, CRISP SHALLOTS

OR

ROASTED CANDYCANE BEETS AND WINTER VEGGIES, GOAT CHEESE, GREEN ROMESCO

3RD COURSE CHOICE OF:

MARRY ME CHICKEN THIGHS, ORZO, SUNDRIED TOMATO CRÈME SAUCE, MANCHEGO, PINE NUTS, BASIL

OR

PETIT FILLET, CRISP BRUSSELS, WHIPPED POTATOES, ROASTED SHIITAKE MUSHROOMS, MUSHROOM DEMI, GARLIC CHIPS

OR

ROASTED DELICATA SQUASH, WINTER WILD RICE AND GRAINS, BALSAMIC GREENS, TAHINI DRESSING

4TH COURSE CHOICE OF:

STRAWBERRY PANNA COTTA, HIBISCUS CRUNCH, CHOCOLATE STRAWBERRY, BALSAMIC. MINT

OR

LEMON BREAD PUDDING, CHRYSANTHEMUM CRÈME ANGLAISE, BOYSENBERRY BUTTER,
ALMONDS



\$100 PLUS TAX AND 18% GRATUITY PER PERSON VISIT OPENTABLE.COM TO MAKE RESERVATIONS 5:00PM - 9:00PM 2/14/2024