

Appetizer

Strawberry Salad \$17

Feta Cheese, Candied Walnuts,
Pepitas, Avocado, Onions, Spinach,
Raspberry Poppyseed Dressing

Hamachi Crudo \$18

Pickled Onions, Serrano Chile,
Charred Grape Tomato, Cilantro,
Tuscan Olive Oil, Sweet Chipotle
Ponzu

Main Course

Miso Roasted Chilean Seabass \$45

Braised Kale, Parsnips, Citrus Curry
Coconut Sauce

Filet Mignon \$55

Celery Root Puree, Roasted Baby
Turnips, Baby Carrots, Balsamic
Demi

Dessert

Triple Chocolate Mousse \$13

Chocolate Sauce, Fresh Berries

Red Velvet Marquise \$12

Red Velvet Cake, Chocolate Glaze,
Chocolate Crumble, Salted Caramel
Ice Cream



February 14, 2025