

Chef's Feast Set Menu

First Course

CRISPY BRUSSELS SPROUTS

*Peanut, Lime, Fish Sauce, Pickled Chili (n)**

BBQ SPICED CARROTS

House Made Ranch (v)(gf)

SAUTÉED PRAWNS

*Romesco (n)(sf)(gf)**

Second Course

GNOCCHI

Smoked Tomato Sauce, Spinach, Basil Emulsion, Crispy Shallots (vg)(gf)

ROASTED SCALLOPS

Creamy Polenta, Braised Greens (sf)(gf)

YOUNG GREEN SALAD

Shaved Vegetables, Banyuls Vinaigrette (vg)(gf)

Third Course (Choose Three)

ROASTED SEA BASS

Lemon Caper Brown Butter, Castelvetrano Olives, Fines Herbes (sf)(gf)

ROAST CHICKEN

*Grilled Grapes, Rosemary Jus (gf)**

SEARED BEEF FILET

Sauce Bordelaise (gf)(df)

CONFIT OF MAITAKE MUSHROOM

Forbidden Rice, Braised Leeks, Eggplant Puree (vg)(gf)

Sides

GRILLED BROCCOLINI (vg)(gf)

DOUBLE GARLIC MASHED POTATOES (v)(gf)

Alternating Dessert

STRAWBERRY SHORTCAKE

Strawberry Sauce, Balsamic Glazed Strawberry (vg)(df)

OPERA TORTE

Whipped Cardamom Cream, Caramel Sauce (v)

(v) - vegetarian | (vg) - vegan | (n) - contains nuts | (gf) - gluten-free | (df) - dairy-free | (sf) - seafood
| * - can be modified |