

DINNER MENU

3 COURSES \$100 PER PERSON

4 COURSES \$125 PER PERSON

5 COURSES \$155 PER PERSON

STONE FRUIT SALAD

peaches, mascarpone, basil,
balsamic reduction

RISOTTO

shoyu glazed mushrooms,
parmesan, miso

SEARED SCALLOPS

dirty martini beurre blanc, peas,
pancetta

ROAST CHICKEN OR BEEF TENDERLOIN

roasted red pepper, chimichurri

LEMON TIRAMISU

limoncello soaked cookie, coconut
cream