



# first course

(choice of one)

# baby gem lettuce with san Joaquin gold and prosciutto

pear tomatoes, arugula pesto, chives, crispy corn fritters

#### lobster bisque

citrus crema and lobster ravioli

#### boneless short ribs mild piquillo pepper polenta

red wine sauce, candy cane beets, shallots, chives

#### seared ahi tuna

carrot ginger puree, mango, avocado, pickled fresno chili, cilantro

#### wild blue crab cake

saffron corn jus, crustacean oil, cilantro, lemongrass

# main course

(choice of one)

### wood grilled marys breast of chicken

crispy butternut squash risotto, wilted spinach, winter root vegetables, fine herbs jus

## georges bank sea scallops \*

romanesco, potato fennel puree, pomegranate emulsion, smoked pork belly

# pan roasted loin of lamb \*

piquillo pepper polenta, small carrots, black olive jus and crispy herbs

## costa rican grouper

forbidden rice, edamame, schreiners linguica, corn vinaigrette

## filet of beef tenderloin \*

potato and parsnip puree, root vegetables, blue cheese fondue

## forbidden rice with root vegetables \*

sweet corn vinaigrette, edamame beans, tiny greens

# dessert

(choice of one)

# dark chocolate mousse gateau

seasonal berries and their sauce

#### raspberry cheesecake

lemon curd coulis

## organic strawberry crème brûlée

\*some items may contain undercooked proteins, this may increase the chance of foodborne illness. \*vegan options available, no splitting or sharing please