

FALL 2026

FIRST

CHOICE OF

CRUDO OF DIVER SCALLOPS

CARA CARA ORANGES | CASTELVETRANO OLIVES | CELERY | CRISPY ALLIUMS

BUTTER LETTUCE SALAD

POACHED PEARS | TOASTED WALNUTS | BLUE CHEESE | WHOLE GRAIN MUSTARD VINAIGRETTE

ROASTED TEXAS QUAIL

CORN & BRIOCHE STUFFING | MISSION FIGS | SMOKED PROSCIUTTO
+ 5 SUPPLEMENTAL CHARGE

CANNELLONI OF WILD RUBY PRAWNS

FENNEL SOUBISE

CINDERELLA PUMPKIN SOUP

PAIN D'ÉPICES | BROWN BUTTER CHESTNUTS | WHIPPED RICOTTA

SECOND

CHOICE OF

GRILLED PORK TENDERLOIN

POTATO RÖSTI | BACON BRAISED CABBAGE | CALVADOS POACHED APPLES | SAUCE NORMANDE

JUNIPER MARINATED VENISON LOIN

VANILLA PARSNIP PUREE | SWISS CHARD | WILD HUCKLEBERRIES
+ 12 SUPPLEMENTAL CHARGE

PACIFIC BLACK COD

SMOKED POTAGE OF LITTLE NECK CLAMS | LEEKS | GOLDEN POTATOES & ROOT VEGETABLES

ROASTED CHICKEN BREAST

CELERY ROOT MOUSSELINE | BRUSSELS SPROUTS | PORCINI MUSHROOMS | BLACK TRUFFLE JUS

DUO OF BEEF

GRILLED STRIP LOIN | BRAISED SHORT RIB | POMMES PURÉE | HARVEST BEANS
+ 10 SUPPLEMENTAL CHARGE

ROASTED BEET RISOTTO

TOASTED RYE | CHÈVRE | PARMESAN

THIRD

CHOICE OF

SEASONAL HOUSE ICE CREAMS & SORBETS

COCONUT PANNA COTTA

RUM ROASTED PINEAPPLE | MACADAMIA BRITTLE

DARK CHOCOLATE OLIVE OIL CAKE

SALTED CARAMEL GANACHE | ESPRESSO CRÈME ANGLAISE

PUMPKIN BASQUE CHEESECAKE

BOURBON CHANTILLY

ARTISAN CHEESE BOARD

ACCOUTREMENTS

THREE COURSE PRIX FIXE 94 PER PERSON
BEVERAGE PAIRING AVAILABLE UPON REQUEST