

1ST COURSE

GOLDEN BEET SALAD

*SPRING MIX, BACON, GOLDEN BEETS,
RED ONIONS, FETA, PISTACHIO LEMON
VINAIGRETTE*

BURRATA SALAD

*SPRING MIX, TOMATOES, BURRATA,
TRUFFLE HONEY, BALSAMIC
REDUCTION, PARMESAN CRISP*

2ND COURSE

TOMATO BREAD

*GRILLED BREAD, TOMATO, JALAPENO,
SEA SALT, EXTRA VIRGIN OLIVE OIL*

JAMON CROQUETTES

*SERRANO HAM, MANCHEGO, HARISSA
REMOULADE, CHIVES*

3RD COURSE

PAN SEARED DIVER SCALLOPS

*SEASONAL RISOTTO, BRUSSELS
SPROUTS, HARISSA SCALLION
GASTRIQUE, FRIED RED PEPPERS*

WILD MUSHROOM RAVIOLI

*TRUFFLE WHITE WINE CREAM,
ASPARAGUS*

4TH COURSE

SWEET POTATO

MAPLE CHEESECAKE

CARAMEL, PECANS

PISTACHIO GELATO

BISCOTTI, TOASTED

PISTACHIOS

SEASONAL CAKE

SEE SERVER

SOUP

SEASONAL SOUP

OYSTER TRIO

*HARISSA COCKTAIL SAUCE, LEMON,
FROZEN MIGNONETTE GRANITA*

CHILLED LUMP CRAB COCKTAIL

SERVED WITH TOASTED FLATBREAD

BRAISED WILD BOAR RIBS

SCALLION GASTRIQUE

GRILLED HANGER STEAK

*HARISSA & APPLE CIDER MARINADE,
ASPARAGUS, SALSA VERDE*

BRAISED BEEF SHORTRIBS

SEASONAL RISOTTO, AU JUS