



5-Course

Hog Fish Sashimi

Mango, white radish, pink grapefruit, avocado, tobiko, ginger, and yuzu vinaigrette

Roasted Eggplant

Baba ganoush, arugula, vegan cheese, pomegranate caramel

Cheese Tortellini

Pesto cream, cherry tomato confit, pearl onion, toasted capicola ham

Lamb Loin

Red wine and Malta reduction sauce, apio puree, baby vegetables

Pecan Tart

Salted caramel, and vanilla mousse

\$95 per person | \$155 with wine pairing

Wine pairing options will include exclusive wine, choice of our Sommelier at the time of your reservation.

Reservations Required.

Eating raw or partially cooked foods can increase your risk of foodborne illness.