



Our Pastry Chef has prepared the following:

Humboldt Fog Goat Cheese
Honeycomb, spiced pear jam & grilled bread

Chocolate Tart
Toasted hazelnut, berry gel & praline crèmeux

Oat Milk Panna Cotta (Vegan & Gluten Free)
Citrus segments, oat streusel & passionfruit gel

Three-Course Prix Fixe
One Hundred & Forty Dollars per Person
Or
Four-Course Prix Fixe
One Hundred & Fifty-Five Dollars per Person

A gratuity of 20% will be added to all checks



Before placing your order, please inform your server if a person in your party has a food allergy

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*