



Our Pastry Chef has prepared the following:

Humboldt Fog Goat Cheese
Honeycomb & grilled bread

Triple Chocolate Mousse
Chocolate cake, coffee crèmeux & cherry compote

“Pumpkin Pie” Mousse
Oat tuile, caramel & maple gel

Fruit Soup (Vegan & Gluten Free)
Poached pear, pomegranate & citrus segments

Three-Course Prix Fixe
One Hundred & Twenty-Five Dollars per Person



“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.”