



Our Pastry Chef has prepared the following:

Humboldt Fog Goat Cheese

Honeycomb, fig jam & grilled bread

Strawberry Chocolate Mousse

White chocolate crèmeux, strawberries & berry gel

Carrot Cake

Poached pineapple, passionfruit crèmeux & mango

Oat Milk Pannacotta (Vegan & Gluten Free)

Candied walnuts, apple compote & maple gel

Three-Course Prix Fixe

One Hundred & Forty Dollars per Person

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.*