



**Our Pastry Chef has prepared the following:**

**Humboldt Fog Goat Cheese**

**Honeycomb & grilled bread**

**Chocolate Namelaka**

**Chocolate cake, coffee crèmeux & poached cherries**

**Almond Plum Cake**

**Lemon gel, candy walnuts & passion crèmeux**

**Oat Milk Pannacotta (Vegan & Gluten Free)**

**Poached peach, passion gel & oat streusel**

**Three-Course Prix Fixe**

**One Hundred & Forty Dollars per Person**

**Four-Course Prix Fixe**

**One Hundred & Fifty-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*