



Our Pastry Chef has prepared the following:

Humbolt Fog Goat Cheese

Honeycomb & grilled bread

Chocolate Neapolitan Mousse

Strawberries, white chocolate crèmeux & chocolate cake

Carrot Cake

Poached pineapple, passion crèmeux & mango

Dark Chocolate Pudding (Vegan & Gluten Free)

Cherry compote, rice bubbles & mint

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.*