

prix fixe

\$95 per person / with wine pairing \$140

first course

choose one

pan-seared scallops* (gf) (df)

celery root purée, braised bacon, pickled granny smith apple, chives
bouchard père & fils, chardonnay, burgundy, france 2021

or

golden beet salad (gf) (v)

white balsamic vinaigrette, greek yogurt, pistachio granola,
blood orange, frisée herb salad
gaierhof, pinot grigio, trentino-alto adige, italy 2024

second course

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace, served medium rare
château haut plaisance, saint-émilion, bordeaux, france 2019

add lobster tail (gf) \$27

add foie gras* (gf) (df) \$21

add shaved truffles (gf) (df) \$29

add crab oscar* (gf) \$28

dessert course

sticky toffee pudding (v)

english toffee sauce, dulce de leche ice cream
broadbent 10 year, madeira, malmsey, portugal

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*