



#### FIRST COURSE

### **Mushroom Soup**

chives, sautéed mushrooms, truffle oil

*or*

### **Kale Caesar Salad**

house caesar dressing, kale, croutons,  
cherry tomatoes, parmesan



#### SECOND COURSE

### **Pan Roasted Halibut (6oz)**

seasonal vegetables, smoked salmon  
beurre blanc

*or*

### **Tenderloin (5oz)**

potato pavé, mushroom purée,  
seasonal vegetables, demi-glace



#### THIRD COURSE

### **Cheesecake**

vanilla ice cream, blueberry compote,  
fresh seasonal berries

*or*

### **Brownie**

vanilla ice cream, blueberry compote,  
fresh seasonal berries

**\$65 per person**

TAXES NOT INCLUDED



#### TASTING PLATTER

**Yuzu Tobiko Oyster:** fresh oyster, yuzu, flying fish roe

**Scallop Lime Shooter:** scallop ceviche, charred lime

**Ahi Tuna Tataki:** seared tuna, wakame, nori crisp



#### Mushroom Soup

chives, sautéed mushrooms, truffle oil

*or*

#### Kale Caesar Salad

house caesar dressing, kale, croutons,  
cherry tomatoes, parmesan



#### Soy Maple Marinated Seasonal Fish

seasonal vegetables, scallop chips, fish croquettes

*or*

#### Tenderloin (6oz)

seasonal vegetables, potato pavé,  
mushroom purée, demi-glace

*or*

#### Linguini (available GF)

vegan XO sauce, grilled artichoke, tomato



#### Cheesecake or Brownie

vanilla ice cream, blueberry compote,  
fresh seasonal berries

*or*

#### Sorbet Trio

seasonal selection of dairy free sorbet

**\$75 per person**

TAXES NOT INCLUDED



#### FIRST COURSE | TASTING PLATTER

**Yuzu Tobiko Oyster:** fresh oyster, yuzu, flying fish roe

**Scallop Lime Shooter:** scallop ceviche, charred lime

**Ahi Tuna Tataki:** seared tuna, wakame, nori crisp



#### SECOND COURSE

##### **Kale Caesar Salad**

house caesar dressing, kale, croutons,  
cherry tomatoes, parmesan



#### THIRD COURSE

##### **Mushroom Risotto**

veg stock, wild mushrooms,  
arborio rice, truffle oil



#### FOURTH COURSE

##### **Cheesecake or Brownie**

vanilla ice cream, blueberry compote,  
fresh seasonal berries

*or*

##### **Sorbet Trio**

seasonal selection of dairy free sorbet

**\$65 to \$75 per person**

TAXES NOT INCLUDED