



***Cocoa Seared Scallop**

Caramelized Orange, Sweet and Sour Braised Endive

***Artisanal Cheese Risotto**

Sunny-Side Quail Egg and Chive

Or

Braised Lamb Cheeks

Za'atar Spice, Bulgarian Feta and Roasted Sweet Potato

***Florida Mahi-Mahi**

Aleppo Chili, Israeli Couscous, Cilantro Sauce and Spaghetti Squash

Or

***Prime Petite Filet**

Creamed Rutabaga, Parsnip, Foie Gras Cromesquis, Potato Pavé

Banana Cake

Peanut Butter Mousse and Bittersweet Chocolate Sorbet

Or

Trio of Sorbet with Fresh Fruit

Mango, Pear and Morello Cherry

One Hundred-Five Dollars, Tax and Twenty Percent Gratuity Additional

Executive Chef David S. Haick

- Each Course may be ordered individually for an A La Carte Option

*Consuming raw or undercooked foods may increase your risk of foodborne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.

