

5 Branch-Course Dining Menu

Our menu changes regularly based on seasonal ingredients and availability. Items listed may vary at the time of your visit.

First Course

Choice of Individual Appetizer:

Vegetable Spring Roll

rice paper | red cabbage | carrots | cucumber | lettuce | mint | basil | peppers | thai chili dipping
sauce

OR

Mediterranean Grilled Shrimp Skewer

Shrimp | garlic | fresh herbs | peppers | onion

OR

Tenderloin Tartar Taco

Miso cream | egg gel | onion & olive caviar | truffle potato

Second Course

Soup Du Jour

OR

Spring Salad

Artisan lettuce | spring peas | onion | tomato | radish | feta | cucumber
lemon & honey vinaigrette

OR

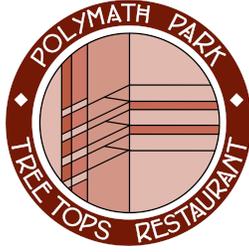
Grilled Caesar Salad

Crostini | shaved parmesan | anchovy gel

Third Course

Pappardella Pasta

Made in house | preserved lemon | English peas



Fourth Course

Entrée Sélections

Portabella Mushroom Ravioli

Wild forest mushrooms | fresh herbs | truffle oil

Filet Mignon

Cabernet demi-glaze | herb compound butter | starch | seasonal vegetables

Chicken Roulade

Asapargas | Parmesan cheese | wrapped in Prosciutto | lemon & thyme preserved sauce | starch

Chilean Sea Bass

Poached in a citrus | vanilla butter | chili threads | crispy risotto cake | Calabrain chili oil | seasonal vegetables

Salmon

Pan-seared Faroe Island salmon | Sauce Verte | starch | vegetable

Seafood Risotto

Shrimp | Langostino | Crab | lemon herb risotto | seasonal vegetables

Grilled Vegetable Terrine

White bean and truffle puree | dehydrated sunchokes | roasted shallot sphere | beetroot tuile

Final Course

Crème Brûlée

OR

Chef's Choice