

CHEF'S TASTING MENU

LURE THE PREY

Amuse From Chef

pear and port wine reduction with marcona almonds

PLAN THE HUNT

Niçoise Salad

potatoes, roasted peppers, pickled onions,
niçoise olives, haricot verts, mixed greens,
sherry vinaigrette

PICK UP THE SCENT

Blistered Brussels Sprouts

kalamata olives, pepperoncini,
beet char siu

GO FOR THE KILL

Beet Sirloin

oven roasted beet steak,
assorted vegetables,
purple sweet potato coconut truffle sauce

SPOILS OF THE HUNT

Chocolate Cheesecake

pecan & walnut crust,
vegan chocolate ganache

85

WINE PAIRING 50

WHISKEY PAIRING 55

Due to the nature of our Chef's Tasting Menu,
entire table participation is required.