



## Sample Menu #2

### First Course

French Onion Soup  
gruyere, emmenthal, sourdough crouton

Oven Roasted Fuji Apple  
goat cheese, red wine and peppered caramel

Baby Beet Salad  
goat cheese, aged balsamic vinegar, microgreens

Seared Dayboat Scallops  
celery root puree, pork belly confit, red wine truffle vinaigrette

### Second Course

Mediterranean Sea Bass  
verjus poached leeks, risotto

Meyer 100% Natural Angus NY Strip  
12 oz cut, herbed butter, seasonal vegetables

Duck and Wild Mushroom Risotto  
seasonal mushrooms, leeks, duck confit, red wine reduction

Artichoke and Goat Cheese Ravioli  
california artichokes, lemon, garlic, goat cheese

### Third Course

Trio of Sorbet  
chefs selection

5 layer Chocolate Cake  
whipped cream

NY Style Cheesecake  
berry coulis

Cast Iron Skillet Brownie  
vanilla bean ice cream, whipped cream, warm chocolate sauce, candied pecans

\$60 Per Person Excluding 10% DC Tax and 22% Gratuity