



Sample Menu #3

First Course

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

Baby Beet Salad
goat cheese, aged balsamic vinegar, microgreens

Tuna Tartare
citrus, chili, wonton triangles

Second Course

Fish Imperial
seasonal choice stuffed with crabmeat

Slow Roasted Duck
root beer glazed half duckling, sweet potato hash haystacks

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

Wild Mushroom Risotto
porcini mushrooms confit, red wine reduction

Third Course

White Chocolate Mousse
white chocolate mousse, dark chocolate cup, raspberry

Lemon Tart
lemon curd, seasonal mixed berries

5 Layer Chocolate Cake
whipped cream

\$75 Per Person Excluding 10% DC Tax and 22% Gratuity