



Our Pastry Chef has prepared the following:

Humboldt Fog Goat Cheese
Honeycomb, jalapeno jam & grilled bread

Chocolate Mousse Duo
Chocolate cake, blackberry gel & coffee crèmeux

Philly Cheesecake
Apple compote, candy walnuts & maple gel

Chocolate Pudding (Vegan & Gluten Free)
Rice bubbles, cherry compote & pomegranate seeds

Three-Course Prix Fixe
One Hundred & Forty Dollars per Person
Four-Course Prix Fixe
One Hundred & Fifty-Five Dollars per Person

A gratuity of 20% will be added to all checks



Before placing your order, please inform your server if a person in your party has a food allergy

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*