



Our Pastry Chef has prepared the following:

**Humboldt Fog Goat Cheese**

Honeycomb, fig jam & grilled bread

**Chocolate Strawberry Cream**

Strawberries & mint

**Philly Cheesecake**

Poached pineapple & passion crèmeux

**Oat Milk Pannacotta** (Vegan & Gluten Free)

Apple compote, oatmeal streusel & maple gel

Three-Course Prix Fixe

One Hundred & Forty Dollars per Person

Four-Course Prix Fixe

One Hundred & Fifty-five Dollars per Person

Gratuity of 20% will be added on all checks



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions*