

MENU

2023

Amuse

Lamb Lollipop

Pomegranate, Pistachio Pistou, Crispy Shoestring
Vegetables

Soup

Dungeness Crab Bisque

Caviar, Parsnip Chip

Salad

Candied Pear

Macadamias, Crispy Prosciutto, Gorgonzola, Winter
Bitter Greens, Blood Orange Vinaigrette

Pasta

Wild Mushroom Risotto

Saffron, Citrus Gremolata

Main

Duo of Mountain & Sea

Venison Lion, Lobster Tail, Sauce Thermidor, Parsnip
Puree, Apple, Fennel & Celeric Salad

Dessert

Vanilla Bean Panna Cotta

Rose Macerated Cherries, Biscotti

Hours of Operation 1pm-9pm

\$135/\$65 (kids 5-12, under 5 is free) plus service charge and
tax

