



# TASTING MENU

## FIRST

**Zucchini Blossoms**  
Jumbo Lump Crab, Meyer Lemon Labneh, Citrus Salsa

## SECOND

**Tuna Crudo**  
Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

## THIRD

**Crispy Skin Branzino**  
Couscous, Fried Capers, Sautéed Artichokes, Summer Corn Beurre Blanc

## FOURTH

**Seared Black Trumpet Mushrooms**  
Risotto, Gruyère Cheese, Shave Asparagus, Exotic Mushrooms

## Intermezzo

## FIFTH

**Beef Wellington**  
Haricot Verts, Potato Purée, Green Pea Glaze, Bordelaise

## SIXTH

**Chocolate Soufflé**  
Crème Anglaise

## Petite Fours

**\$175.00 per person**

~ Optional Wine Pairing \$125.00 per person ~

We Kindly request that entire table to participate for a harmonious dinning experience.  
The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.