

SCENTS OF TASTE

The EPICUREAN TABLE

A FOUR-COURSE DINING EXPERIENCE

APPETIZER

HEIRLOOM TOMATO TARTARE
with whipped ricotta, basil oil, aged balsamic & crispy shallots

CRISPY POLENTA CAKES
with wild mushrooms, truffle honey and micro herbs

SALAD

BITTER GREENS SALAD
arugula, radicchio, shaved fennel, candied pecans, aged Parmesan, and lemon shallot vinaigrette

MAIN COURSE

HERB CRUSTED BEEF TENDERLOIN
with red wine jus and roasted garlic compound butter

Served with:

TRUFFLE MASHED POTATOES
with chives

ROASTED HEIRLOOM CARROTS
with labneh, pistachios & fresh herbs

DESSERT

OLIVE OIL CHOCOLATE CAKE
with sea salt, hazelnut praline and vanilla bean crème

A refined four-course dining experience featuring seasonal ingredients, elevated flavors, and artful presentation.