

# SCENTS OF TASTE

## *The Epicurean Table*

*An elegant four-course dinner celebrating refined flavors, classic techniques, and thoughtfully curated ingredients.*

*\$150 per person*

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### APPETIZER

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#### *Seared Beef Tenderloin Crostini*

*Charred artisan crostini topped with whipped ricotta, seared beef tenderloin, blistered tomatoes, lemon zest, and aged balsamic reduction.*

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### SALAD

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#### *Baby Romaine Wedge Salad*

*with dill-pesto cream dressing, scallions, crispy shallots, and fresh dill fronds.*

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### ENTRÉE

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#### *Smoked Paprika Butter Spatchcock Chicken*

*with caramelized shallots.*

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### ACCOMPANIMENT

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#### *Garlic & Rosemary Fondant Potatoes*

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### DESSERT

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#### *Moist Chocolate Cake*

*with raspberry sauce and mascarpone cream.*

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Thoughtfully selected wines paired with each course  
*for \$185 per person*