SCENTS OF TASTE

MODERN *Indulgence*

A FOUR-COURSE DINING EXPERIENCE

APPETIZER

TUNA CRUDO
citrus, avocado, sesame, chili oil and micro herbs

SALAD

ROASTED BEET SALAD
whipped goat cheese, candied pecans, arugula, and a sherry vinaigrette

MAIN COURSE

HERB BUTTER FILET MIGNON
center-cut beef tenderloin, roasted garlic and herb butter, red wine jus

Served with:

TRUFFLE PARMESAN POTATOES
with chives

CHARRED BROCCOLINI
with lemon and olive oil

DESSERT

VANILLA BEAN CRÈME BRÛLÉE
with seasonal berries and a buttery shortbread cookie

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