

Prix Fixe Menu



Soup

- Zuppa Toscana -

Salad

- Caprese – Freshly sliced mozzarella and tomatoes with a balsamic glaze and pesto -

Appetizer

- Oysters Rockefeller – freshly shucked oysters, broiled and topped with a creamy spinach béchamel

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Lemon Sorbet

Entrée (Select one)

- Flame grilled ribeye topped with two cage free poached quail eggs, melted bone marrow butter, accompanied by a double stuffed baked potato and honey red wine brussel sprouts. -

- Delicate, creamy seasoned risotto mixed with light buttery poached lobster and tiger shrimp. -

Dessert

- Baked Alaska – a layer of cake, vanilla bean ice cream center, and a coating of meringue flambéed with rum at the table. -

Complimentary glass of champagne or wine

\$95 per person plus tax and gratuity