



MENU

STARTER

Arugula & Fennel, Burrata Salad

Lemon & orange segments, heirloom tomatoes tossed in a green goddess dressing topped with American black Caviar & truffle oil.

MAIN

Grilled Fillet Mignon

Served with Béarnaise sauce Served with burnt butter and garlic mashed potato & sautéed asparagus tossed in a Mayer lemon butter sauce.

OR

Seared Herbed Chicken/Salmon

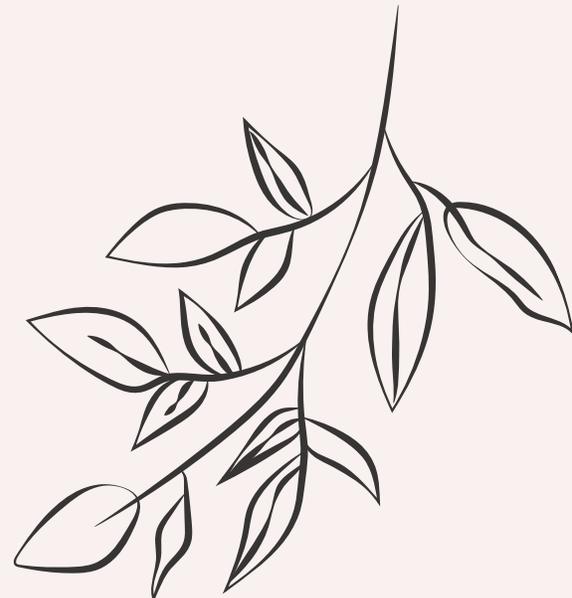
Served with a lemon butter tarragon French sauce , truffle Parsnip & potatoes purée served with sautéed asparagus.

DESSERT

Citrus Ricotta Cheesecake

Served with a vanilla crème anglaise, berry compote & macarons.

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.





MENU

STARTER

Shaved Brussel Sprout, Baby Spinach & Charred Apple Salad

With cranberries, pecans tossed in a champagne Vinaigrette finished off with shaved manchego cheese.

MAIN

Grilled Double R Ranch New York Strip

Served with an aged red wine & Balsamic reduction Demi , manchego potato cake, charred broccolini tossed in a lemon Garlic Butter Sauce.

OR

Seared Herbed Chicken/Salmon

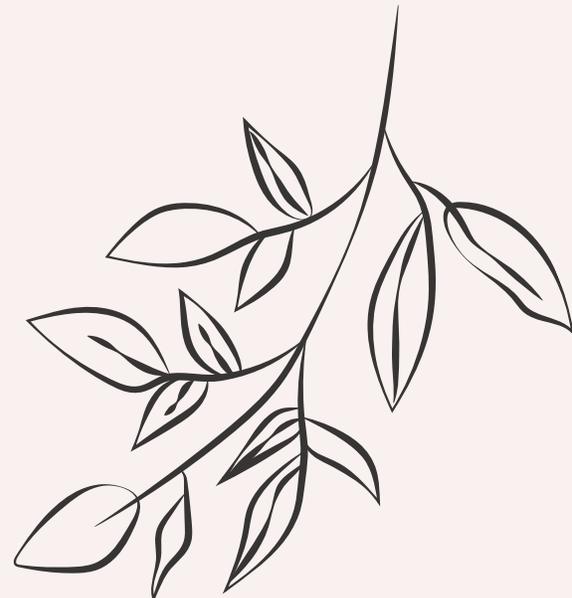
Served with a lemon butter tarragon French sauce , truffle Parsnip & potatoes purée served with sautéed asparagus .

DESSERT

Rooibos & Bourbon infused Malva Pudding

Served with a vanilla crème anglaise and scoop of chocolate chip pistachio ice cream.

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4 COURSE SAMPLER 1

MENU



STARTER

Roasted Heirloom Beets and Goat Cheese Salad

Served with a tomato, watermelon radish and arugula salad tossed in a sweet lemon vinaigrette.

MAIN

Confit Duck and Risotto Arancini

Served with a parsnip Purée, local corn salsa, romesco Sauce.

Seared Chashu Chicken with Yakisoba Noodles

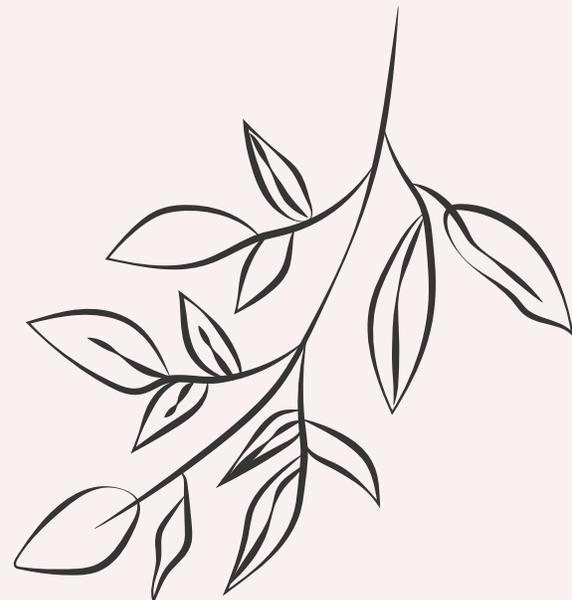
Black garlic soy, carrot ginger, snow peas & Bok Choy

DESSERT

Italian Cheesecake

Served with a citrus & vanilla anglaise, Berry compote and chocolate soil .

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4 COURSE SAMPLER 2

MENU



STARTER

Hearty Leek and Potato Soup

Onion, celery, green peppers and other aromatics.

MAIN

Roasted Parsnip Purée

Served with a dulce de leche sauce, finished off with nduja oil & toasted pine nuts served with a toasted ciabatta.

Herb crusted Rack of Lamb

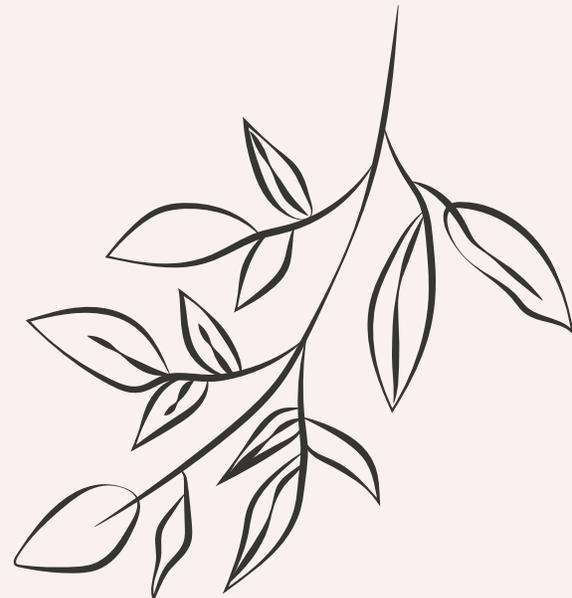
Baked Potato Terrine , mint & red wine Demi, Grilled Cipollini onion, grilled oyster mushroom.

DESSERT

Rooibos infused Malava Pudding

Served with a citrus & vanilla anglaise and chocolate soil.

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5 COURSE SAMPLER

MENU



STARTER

Crab Bisque

Finished off with a herb oil.

MAIN

Creole style Grilled Gulf Shrimp

Served with creamy rice grits finished off with a romesco sauce.

Seared Bluefin Tuna

Yakisoba Noodles, black garlic soy, carrot ginger, snow peas & Bok Choy

Chargrilled Spanish Octopus

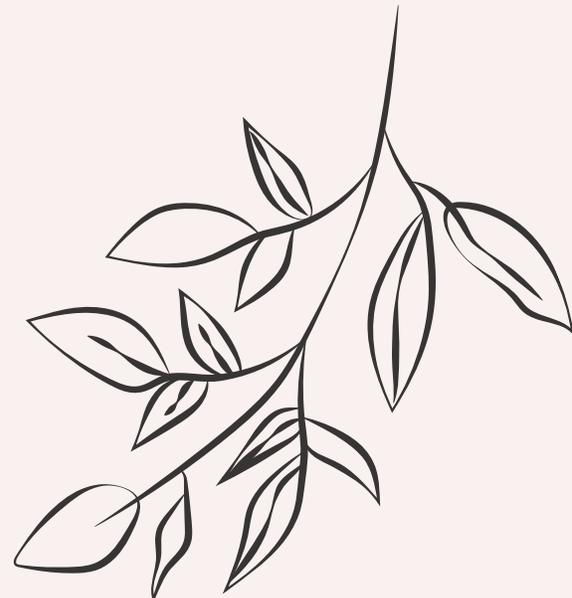
Served with a parsnip purée, fingerling potatoes, local corn salsa, romesco sauce.

DESSERT

Seasonal Sorbet

Assorted Flavors

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MENU



STARTER

Giant Gulf Poached Shrimp

Over smashed avocado with chipotle aioli & cocktail sauce finished off with a Drizzle of balsamic glaze.

MAIN

Herb crusted Rack of Lamb

Baked Potato Terrine , mint & red wine Demi, Grilled Cipollini onion, grilled oyster mushrooms

Grilled Double R Ranch New York Strip

Béarnaise sauce, baked potato terrine & Grouper ala Scampi , Meyer lemon and gremolata , charred broccolini

DESSERT

Dark Chocolate Tartufo

Served with vanilla ice cream and raspberry sorbet

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Lemon & orange segments, heirloom tomatoes tossed in a green goddess dressing finished off with a drizzle of balsamic glaze

MAIN

Sicilian Homemade Veal Meatballs

In an Italian gravy, Topped with whipped ricotta cheese, raisins, sunflower seeds and fresh basil.

Sicilian Meyer lemon inspired Chicken Parmesano

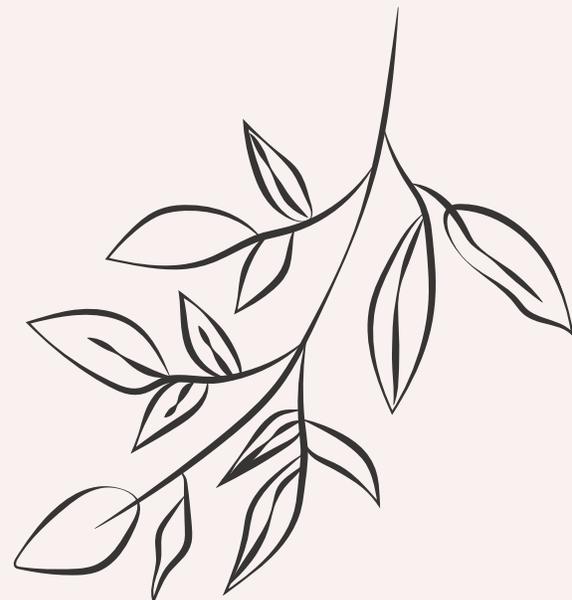
Black pepper & wild mushroom ricotta stuffing, tomato suga, arugula, citrus linguini.

DESSERT

Citrus Ricotta Cheesecake

Served with a vanilla crème anglaise, berry compote & macaroons.

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A P P E T I Z E R

Yellowfin Tuna Tartare

Scallion, smashed avocado, cilantro served with taro chips topped with caviar. spicy orange aioli on the side.

S E C O N D

Arugula & Fennel, Burrata Salad

Lemon & orange segments, heirloom tomatoes tossed in a green goddess dressing finished off with a drizzle of balsamic glaze

M A I N

Grilled Double R Ranch New York Strip

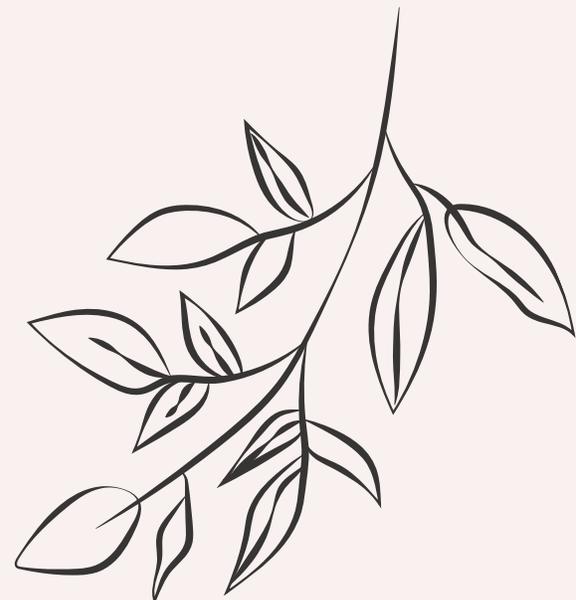
In a red wine reduction sauce. Served with parsnip purée, & Grouper ala Scampi, Meyer lemon and gremolata, charred broccolini

D E S S E R T

Citrus Ricotta Cheesecake

Served with a vanilla crème anglaise, berry compote & macaroons.

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APPETIZER

Bacon Wrapped Scallops

Spicy Apricot Glaze

Pan Rusticos

Grilled Sourdough Bite, Goatsheeps Milk Cheese, Basil, Balsamic Glaze, Sun Dried Tomatoes, Olive Oil

SECOND

Cobb Salad

Ham, Tomatoes, Red Onion, Blue Cheese, Hardboiled Egg, Bacon, Turkey Breast, Chives, Red Wine Vinaigrette

MAIN

Surf & Turf

Herb Garlic Butter Lobster Tail, Rosemary Thyme Pan Seared Filets and Ribeye with Baconaise, Charred Asparagus, Fondant Potatoes, Garnish Edible Flowers, and Micro Greens.

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MENU

A P P E T I Z E R

The Everything Bite

Puff pastry, Everything seasoning, scallion cream cheese, hot honey jam

S E C O N D

Watermelon and Heirloom Tomato Salad

Fresh cubed watermelon. Ripe, colorful heirloom tomato wedges. Whipped feta cheese. Toasted pistachio crumble. Lemon vinaigrette. Balsamic glaze. Basil oil

M A I N

Surf & Turf

Prosciutto wrapped prawns w/ smoked paprika Bierce blanc. Herb Crusted Lamb. Broccolini w/ garlic and crushed. Red pepper flakes. Twice baked loaded potato

D E S S E R T

Strawberry shortcake Sundae

House made straw berry sauce, Fresh strawberries. Mint. Whipped cream. Short bread cookie crumbs

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