

food

by Chef Ty
food. done well.

menu 1

appetizer

butter poached lobster. warm ginger grapefruit jus. microgreens. lime salted shallot rings.

salad

baby arugula. caramelized shaved fennel. bruleed cherry tomatoes. avocado dijon vinaigrette.

small bite

cilantro marinated swordfish. mint cucumber salsa.

entree

pan seared filet mignon. whiskey demi glace. burned butter sweet potato mash. garlic broccolini.

menu 2

appetizer

lobster tempura. anise soy sauce. savory wasabi jelly. sesame red cabbage slaw.

salad

butter lettuce. sweated red onions. heirloom tomatoes. bacon and egg yolk mayo dressing.

small bite

sauteed swordfish. preserved lemons. goat cheese. butter-poached baby corn.

entree

broiled filet mignon. mushroom confit. pressed potatoes. peppercorn butter. blanched rappini.