To Begin
THAI COCONUT AND DUCK SOUP
black lime rice noodles

LITTLE GEM CAESAR SALAD
tasmanian pepper parmesan, confit garlic, white anchovy

HOUSE-MADE BLACK PEPPER BACON
brussels sprout slaw, smoked maple syrup

WINTER CITRUS AND BURRATA
prosciutto, kale, aged balsamic

Entrée
HORSERADISH & MUSTARD CRUSTED SLOW ROASTED PRIME RIB
smoked fingerling potato and charred onion salad, au jus

MARKET FISH
romanesco, braised leeks, crispy salsify
whipped black trumpet mushrooms

GRILLED BERKSHIRE PORK CHOP
parsnip polenta, tasso ham braised greens

U.S.D.A. PRIME NEW YORK STRIP | ADDITIONAL 10
smoked fingerling potato and charred onion salad

Dessert
MEYER LEMON BERRY TRIFLE
white chocolate mousse

VANILLA BEAN BRULÉE
biscotti

CHOCOLATE DEcadence
salted caramel sauce

30$ per guest