

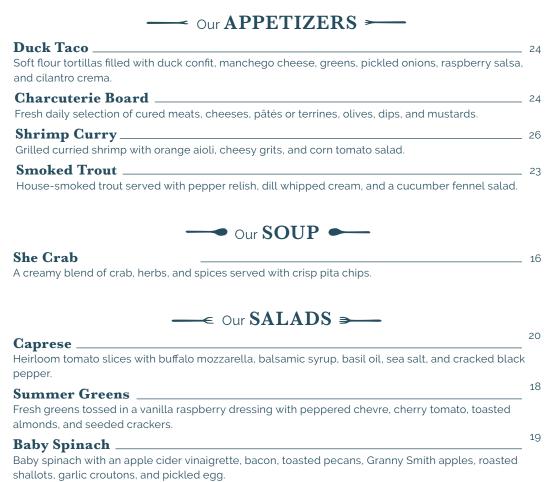
SUMMER 2023
Executive Chef/Partner Eric Stalnaker

Our SIX COURSE TASTING MENU

Thoughtfully designed and prepared, our tasting menu features six courses: an appetizer, soup, salad, sorbet, entrée, and dessert. Served to you with care, each ingredient, texture, and flavor will compliment every dish to tell a story.

Bon appétit! 80 ————

A la carte orders welcome.



Our **SORBET** Refreshing, palate cleansing house made sorbet.

— Our ENTRÉES ➤—

Filet of Beef Tenderloin
Smoked then grilled filet of beef tenderloin topped with tomato confit, basil pesto, King trumpet mushrooms, and port demi-glace.
Red Snapper
Sautéed pecan-crusted Red Snapper with a roasted pepper Cajun cream, sweet corn rice cake, and jicama coleslaw.
Chicken Curry
Curried chicken with lime cilantro yogurt, toasted cashews, rosemary risotto, and cucumber relish.
Vegetarian Delight
Tea sandwich, open-faced multigrain bread with herbed chickpea puree, basil yogurt, blistered tomato, and balsamic syrup. Mushroom tortellini tossed in a lemon cream and Alooki Tippi, an Indian potato cake, and chucumber salad.
Flat Iron Au Poivre Vert
Grilled flat iron steak with a brandy green peppercorn cream sauce and crispy onion straws.
Pork Tenderloin Grilled pork tenderloin tossed in a chaat masala spice rub with jalapeno aioli, grilled pineapple relish and fava beans.
A la carte SIDES > Starch Gratin Dauphinois Potatoes
Baked thinly sliced potatoes layered with cream and garlic.
Vegetable
Market
Cheesecake Chef's daily selection of house-made cheesecake.
Crème Brûlée
A white chocolate orange vanilla custard with a caramel sugar top.
Shrikhand Parfait
A strained curd flavored with saffron, cardamom pod and honey, layered with vanilla Chantilly and topped with toasted almonds and pistachios.
Strawberry Layer Cake
Vanilla sponge cake with strawberries in syrup, pastry cream and whipped cream. Topped with strawberry coulis and fresh strawberries.