



**2 Course (diner's choice) Prix Fixe Menu | 40**

**3 Course Prix Fixe Menu | 55**

**- FIRST COURSE -**

**Artichoke Heart (Chef Adam Greenberg)**

*farro, fennel, olives, orange vinaigrette*

**Scallop Crudo (Chef Adam Greenberg)**

*blood orange, cara orange, fennel pollen, pickled red onion*

**Fattoush Salad (Chef Allie Frey)**

*romaine, cucumber, olive, feta, tomato, pita crisp*

**Lobster Ravioli (Chef Rob Maffucci)**

*tarragon mascarpone cream, roasted hazelnuts*

**Classic Pasta Bolognese (Chef Billy Grant)**

*rigatoni, beef, pork, ricotta cheese*

**- ENTREEÉ -**

**Lamb Lollipops (Chef Adam Greenberg)**

*braised potatoes, tomato, capers, fresh herbs*

**Roasted Salmon (Chef Allie Frey)**

*white bean hummus, dill salsa, mint*

**Pork Chop Milanese (Chef Rob Maffucci)**

*arugula, parmesan crisp, lemon beurre blanc*

**Celery Root Steak (Chef Vin Keola)**

*mushroom sauce, wilted spinach, frizzle onion*

**- DESSERT -**

**Sweetie Cheesecake (Chef Christina Meza)**

*strawberry, graham cracker*

**Rose Poached Pear (Chef Allie Frey)**

*winter spices, whipped cream*

**Flourless Chocolate Torte (Chef Kristin Eddy)**

*bourbon, orange, crème fraiche, black pepper*

**Campfire Cake (Chef Tyler Anderson)**

*toasted marshmallow meringue, chocolate*

*Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness.*

*Please advise your server of any dietary restrictions before ordering.*