



DINNER MENU

Appetizers

Crispy skin, cognac-marinated quail served with fava bean risotto and microgreens, garnished with burnt caramel. 10

Seared American Kobe beef carpaccio served with truffle oil and shaved parmesan, garnished with shallot cranberry mushroom relish. 12

Salad of field greens, pecans and goat cheese with sherry vinaigrette. 7

Shrimp and cherry tomato sauté with fresh thyme served over creamy polenta. 9

Main Entrées

Tenderloin of beef pan-roasted and served with purple Peruvian potatoes and seasonal vegetables topped with mushrooms in brandy cream. 28

Wild Pacific King Salmon served with basmati rice and baby sliced carrots, finished with lemon beurre blanc. 24

Coffee and cocoa marinated lamb rack served on saffron risotto and fresh vegetables; accompanied by merlot fig butter. 28

Pan-roasted, free-range pheasant breast served on truffled polenta and seasonal vegetables, finished with apple gastrique. 26

Tomato and basil risotto with aged permeation, sided with roasted vegetables and herb cream. 20

Crispy skin duck confit served on purple Peruvian potatoes and sautéed vegetables, finished with garlic butter and chili oil. 26

Dessert

Flourless molten center chocolate cake with vanilla bean ice cream and orange cognac sauce. 7

Apple cobbler with whipped cream and fresh berries. 7

Amaretto creme breule with whipped cream and fresh berries. 7