



Salad (Select One)

BLOOMING HILLS SEASONAL GREENS (V, GF)

Shaved Vegetables, Sherry Shallot Vinaigrette

BABY GEM ROMAINE (vg)

Sesame Bastone Garlic Croutons, Lemon Parmesan Dressing

WINTER CHICORIES (gf, vg)

Snapdragon Apples, Point Reyes Blue Cheese, Roasted Butternut Squash, Celery Leaf, Shallot Hazelnut Vinaigrette

Appetizer (Select One)

LOBSTER BISQUE "CAPPUCCINO" (gf)

Meyer Lemon Cream, Smoked Tomato Powder

SPICY AHI TUNA (df, gf)

Crispy Rice, Avocado, Sweet Soy Reduction, Cilantro

PEPPER CRUSTED SEARED FILET MIGNON (gf)

100 Layer Potato, White Truffle Aioli, Pinot Noir Reduction

LOCALLY MADE BURRATA (vg)

Fuyu Persimmon, Spiced Cherry, Toasted Sourdough

ROASTED WILD & TAME MUSHROOM RAGOUT (v)

Tarragon, Puff Pastry

Third Course (Select One)

GRILLED FILET MIGNON (gf)

Mashed Yukon Gold Potatoes, Haricot Verts, Black Pepper Cognac Reduction

FRENCH ONION BRAISED SHORT RIB

Aged Gruyere Mashed Potatoes, Roasted Baby Carrots, Horseradish Gremolata

BUTTER POACHED STUFFED MAINE LOBSTER

Caramelized Fennel & Shallot, Butter Cracker Crumble, Pea Shoots, Lemon Citronette

SEARED DAY BOAT SCALLOPS (gf)

Caramelized Cauliflower Puree, Charred Radicchio, Miso Brown Butter Vinaigrette

ORGANIC FRENCHED CHICKEN BREAST (gf)

Wild Mushroom Hash, Fennel, Dark Chicken Jus

SPICED HUDSON VALLEY DUCK BREAST (gf)

Celeriac, Cherry Gastrique, Crispy Parsnip

BLACK TRUFFLE & BURRATA CAMELLE PASTA (vg)

Koginut Squash, Charred Brussel Sprouts, Saba

WINTER VEGETABLE PAELLA (v, gf)

Saffron Broth, Long Stem Artichoke Hearts, Kabocha Squash, Bomba

Dessert (Select One to Share)

DARK CHOCOLATE TORTE (gf)

Crepe Anglaise, Raspberries

LEMON MERINGUE TART

Candied Lemon Zest

VANILLA CREME BRÛLÉE (gf)

Seasonal Berries

BASQUE CHEESECAKE (gf)

Ginger Cherry Compote