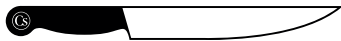


Carversteak



\$80 PER PERSON

FIRST COURSE

(please select one)

Burrata Salad

Candy Striped Beets, Hearts of Palm, Hazelnuts, Green Goddess Dressing

Steak Tartare

Quail Egg, Housemade Pickles, Grilled Sourdough

Ahi Tuna Tartare

Tapioca Cracker, Avocado, Aji Amarillo Aioli

SECOND COURSE

(please select one)

Steak Au Poivre

Filet of Ribeye, Peppercorn Sauce, Potato Purée

Atlantic Salmon

Parsley Crusted, Melted Leeks, Butterball Potatoes, Sauce Beurre Rouge

Organic Chicken Breast

Potato Gnocchi, Spring Peas, Vin Jaune Sauce

THIRD COURSE

Crème Brûlée

Tahitian Vanilla Bean Custard, Caramelized Turbinado Sugar,
Seasonal Berries