



\$45 PER PERSON

FIRST COURSE

(please select one)

ROASTED TOMATO SOUP

Vegan-based roasted tomato onion soup, basil oil,
brioche grilled cheese toast

ARTICHOKE HUMMUS

Herb artichoke hummus, crispy baby artichokes & pea falafel,
garlic confit, wood-oven-roasted pita, lemon herb oil

PAUL'S ENDIVE SALAD

Golden Belgian endive, green apple, toasted walnuts,
chervil, honey-citron vinaigrette

SECOND COURSE

(please select one)

PETIT STEAK FRITES

8oz Wanderer grass-fed bavette steak, pomme frites, béarnaise

KING SALMON FILLET

Brown butter lemon, caper, tomatoes, broccolini, fresh herbs

SPAGHETTI ALLA NERANO

Spaghetti, zucchini & squash, squash blossoms, pecorino Romano, olive oil

THIRD COURSE

(please select one)

CHEESEMONGER'S CHOICE

Today's selection from our cheesemonger, served with
seasonal accompaniments, toasted bread or gluten-free crackers

WARM KOROVA COOKIE

double-chocolate sablé-style cookie with chocolate chips,
served warm with vanilla bean gelato



\$80 PER PERSON

FIRST COURSE

(please select one)

TRUFFLE PIZZA

Black truffle crema, fontina, Parmesan, wild arugula

3 CHOICE BOARD

Honey goat gouda, Brooklyn Salame, Petit Basque

SECOND COURSE

(please select one)

STEAK TARTARE

Parisian style, oregano croutons, wafer potato

PAUL'S ENDIVE SALAD

Golden Belgian endive, green apple, toasted walnuts

THIRD COURSE

(please select one)

HALIBUT FILLET

Mochi rice cake, squash ribbon, yuzu lemon basil sauce

BEEF FILLET 6OZ IOWA PRIME (+\$20)

Mushroom bordelaise, smashed potato

TRUFFLE GNOCCHI

Parmesan, ricotta gnocchi, mushroom medley, black truffle

FOURTH COURSE

PROFITEROLE PISTACHIO

Pistachio cream profiterole, vanilla gelato