

## MENU

lobster bisque, lobster, chantilly

## STARTERS

romaine, apples, red onion, green island blue cheese, burnt honey vinaigrette penne rigate, lamb bolognese, parmigiano-reggiano lump crab cake, nu'ó'c châ'm, fennel, pecans, basil, cilantro, crispy shallots

## **ENTREES**

herb-crusted lemon sole, pan roasted cauliflower, shiitakes, lemon caper sauce short rib of painted hills beef, snowpeas, english peas, leeks, whipped potatoes slow braised berkshire pork, parmesan polenta, charred broccoli

## DESSERT

valrhona chocolate cream pie, softly whipped cream, crisped chocolate angel cake, lemon cream, vanilla ice cream

(\$65.00 per person)

\*all our menus are updated nightly and items are subject to change.