



Three Course Menu

~ First Course ~

Cauliflower Bisque

Caramelized Cauliflower, Toasted Cashews, Green Grapes, Herbed Goat Cheese

Beets

Burrata, Blood Orange, Caramelized Shallots

French Onion Soup

Toasted Brioche, Truffle Cheese



~ Main Course ~

Wild Snapper

Bouillabaisse, Wild Rice, Root Vegetables

Mushroom Risotto

Trio of Mushrooms, Brown Butter Sauce, Seasonal Vegetables

Braised Lamb

Pomme Purée, Crispy Potatoes, Broccoli Rabe, Braising Jus



~ Dessert ~

Chocolate

Frozen Mousse, Mocha Glaze, Coffee Sbrisolona, Goat Cheese Gelato

Blossom

Orange Blossom Semifreddo, Almond, Blood Orange Gel

Financier

Hazelnut Financier, Cinnamon Oats, White Bark, Charcoal Gelato