



\$55 per person plus tax & gratuity = \$72.05

### **APPETIZER**

Soup, Freshly Made Daily, Chef's Choice

or

Spring Green Salad, Fresh Mixed Lettuces & Chef's Vinaigrette

### **MAIN COURSE**

Steak Frites, Broccolini, Aioli, Demi Glaze

or

Grilled Chicken Supreme, Roasted Fingerling Potatoes,  
Seasonal Vegetables

or

Beet Brined Trout, Carrot Ginger Purée,  
Salicornia, Bok Choy, Sprouted Lentils

or

Vegetarian Handmade Pasta, Freshly Made Daily, Chef's Choice

### **DESSERT**

Chocolate Blue Cheese Brownie, Sour Cherries,  
Double Chocolate Gelato, Cocoa Earth

or

Crème Brûlée, Seasonal Jam, Biscotti

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES



\$68 per person plus tax & gratuity = \$89.08

### **APPETIZER**

Wild Mushroom Flatbread, Truffle Honey, Hummus,  
Le Corprin Mushrooms, Seasonal Greens

or

Spring Green Salad, Fresh Mixed Lettuces & Chef's Vinaigrette

### **MAIN COURSE**

Ribeye, ShoeString Potato, Kale, Crispy Onion,  
Bourbon Horseradish Demi

or

Ling Cod, Okra Succotash, coconut Yam Purée,  
Sea Urchin Rouille

or

Vegetarian Handmade Pasta, Freshly Made Daily, Chef's Choice

or

Duck Confit, Corned Red Cabbage, Purple Potatoes,  
Sea Buckthorn Gastrique

### **DESSERT**

Chocolate Blue Cheese Brownie, Sour Cherries,  
Double Chocolate Gelato, Cocoa Earth

or

Crème Brûlée, Seasonal Jam, Biscotti

Pricing for This Menu Includes Flat & Sparkling Mineral Water Served with  
Dinner & Coffee or Tea Included With Dessert

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES