**A logo with a bird

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***5 Course Prix Fixe***

**-BEGIN-**

***for the table to share*****FROMAGE + CHARCUTERIE PLATE**

daily selection of two cheeses + two cured meats with nuts, fruit, sour cherry mustard, bread

**-HORS-D’OEUVRE-   
*( choice of one )***

**LITTLE GEM LETTUCES**

avocado, radish, goat cheese, fines herbes vinaigrette

**BABY BEET**

arugula, endive, hazelnuts, blue cheese, banyuls vinaigrette

**AHI TUNA TARTAR**

avocado, green onions, crispy wontons, ginger soy vinaigrette

**- PLAT PRINCIPAL -   
*( choice of one )***

**PAN ROASTED SALMON**  
smoked eggplant purée, vegetables Provençal

**LOUP DE MER**  
branzino, sunchoke-parsnip purée, fresh pea salad, citronette

**BOEUF BORDELAISE**

braised short rib, roast garlic - potato purée, rainbow beets, pearl onions

**FILET MIGNON AU POIVRE**

golden potatoes – goat cheese puree, asparagus, salsify, cipollini confit

**-LES PETITS PLUS-**

***a little something extra for the table***

**ROASTED BRUSSELS SPROUTS &** **MASHED POTATO PURÉE**

**-GOURMANDISE-   
*( choice of one )***

**ORANGE CARDAMOM CRÈME BRULEE** shortbread cookies

**CHOCOLATE POT DE CRÈME** valrhona chocolate custard, seasonal berries, fleur de sel

**WHITE CHOCOLATE BREAD PUDDING** bourbon caramel glaze

**SEASONAL BERRIES** with whipped vanilla crème

**GELATO + SORBET** *Chef’s assorted selection*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness