



– **FIRST COURSE** –

**Grilled Meyer Lemon Shrimp**

sliced watermelon radish

**Charred Octopus**

tomato, olives, squid ink rice chips

**Lobster Bisque**

tarragon, crème fraîche, brandy

**Tuna Poke\***

seaweed salad, ginger, sesame, cucumber

– **MAIN COURSE** –

**Grilled Ribeye Steak\***

roasted anaheim and piquillo pepper, salsa verde

**Pan-Roasted Chili Lobster**

chili oil, cilantro, bok choy

**Seafood Pasta**

baby shrimp, mussels, calamari, chorizo, house-made tagliatelle

**Seared Scallops\***

mascarpone polenta, foraged mushrooms, butternut squash, red wine glaze

**Kale & Grains Bowl**

almonds, fines herbs vinaigrette

– **DESSERT** –

**Chocolate Mousse**

caramel sauce

**Coconut Rum Cake**

banana brûlée, cream cheese frosting, rum caramel, toasted coconut

**\$59 PER PERSON**

Menus subject to seasonal change

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\*Please inform your server of any allergies prior to ordering.

