



-APPETIZER-

LOBSTER BISQUE

Brandy, Tarragon

CAESAR SALAD

Anchovy Croutons, Parmesan

GRILLED OCTOPUS

Potatoes, Chimichuri, Chorizo, Paprika Aioli

-ENTRÉE-

GRILLED SWORDFISH

Arugula, Fingerling Potatoes, Tomato Conserva, Parmesan

SEARED SCALLOPS*

Butternut Squash Risotto, Spinach, Parmesan, Lemon Saffron Beurre Blanc

GRILLED STRIP STEAK*

Potato Croquette, Baby Carrots, Brandy Peppercorn Sauce

ICELANDIC COD

Sweet Corn Succotash, Cherry Tomatoes, Baby Potatoes, Smoked Bacon

ROASTED FARRO

Baby Kale, Butternut Squash, Peach, Yellow Beets, Pecans, Feta

-DESSERT-

ESPRESSO CREME BRULEE

Espresso Custard, Chocolate Shavings

PISTACHIO CHOCOLATE TART

Mixed Berries, Pistachio Crust

\$69 per person