



## PLATED DINNER

\$80-\$85 per person

appetizers

Charcuterie

Smoked trout Rice puff | crème fraiche | ikura | preserved lemon

Tuna nigiri

*dinner* Crisp pork jowl tortellini Parmesan fonduta | pesto

Torn caesar salad Sourdough croutons, parmesan cheese

Waygu Ribeye cap steak Truffle roasted sunchoke | smoked tomato demi glace | charred Brussel sprouts

> Black walnut fudge Buttermilk ice cream | chocolate crumble