



\$150 PER COUPLE

## AMUSE BOUCHE

BEAU SOLEIL OYSTER | OSSETRA CAVIAR | CAVA MIGNONETTE

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## APPETIZERS

### SALADE ROUGETTE

RED ENDIVE + RED ROMAINE + RED BIBB | TONNATO | SOFT BOILED FARM EGG | HAZELNUT TUILE | ROSÉ VINAIGRETTE

### BOUCHOT MUSSELS

CHORIZO + LOBSTER BROTH | CRISPY GARLIC | SOFRITO | GRILLED BAGUETTE

### PHEASANT BALLOTINE

ROASTED MAITAKE MUSHROOM | CHARRED PARSNIP | FRESNO CHILI ROMESCO | FOIE EMULSION

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## ENTREES

### CHATEAUBRIAND FOR TWO

YUKON GOLD PUREE | LOCAL SPINACH | GRILLED ASPARAGUS | KING TRUMPET MUSHROOM | SYRAH JUS

### HERITAGE PORK SHORT RIB

FARRO CASSEROLE | ROASTED ROOTS | AGED CIDER JUS | SPICY ARUGULA

### DAY BOAT SCALLOP RISOTTO

ACQUERELLO CARNAROLI | SUNCHOKE | LOCAL PEPPER CRESS | CHIVE OIL | PARMESAN

### POTATO GNOCCHI

HOUSE MADE GNOCCHI | CHANTRELLE MUSHROOM | BUTTERNUT SQUASH | LACINATO KALE | PARMESAN

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## DESSERTS

### CHOCOLATE TRINITY

MILK CARAMELIA + DARK CREMEUX + BURNT WHITE | RED WINE PEAR | SPICY HONEY | MASCARPONE

### STRAWBERRY + BEET SEMIFREDDO

ORANGE TARRAGON GELATO | SPECULAAS COOKIE CRUMBLE | ROSE PETALS | TX PECAN

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## PETIT FOURS

EDIBLE ROSES IN A VASE

MENU SUBJECT TO CHANGE