



BLISS

FIRST COURSE

Choice of:

Butter-poached lobster, brioche toast, avocado, truffle caviar

East Coast oysters on the half shell, champagne mignonette, squid ink crackers

Beef carpaccio, crispy shallots, black sesame tuiles, capers, red pepper, citrus horseradish cream sauce

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster sliders, candied applewood bacon, sautéed spinach, radicchio, buttermilk chive biscuits, brown butter hollandaise

Ahi tuna tartare, salmon roe, avocado mousse, caviar, tempura fried shiso leaf, shio koji coconut citrus broth

SECOND COURSE

Choice of:

Kale Caesar, frisee, parmesan, fried hon-shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette **GF**

French onion soup, gruyere toast

THIRD COURSE

Choice of:

H A N G E R S T E A K A U P O I V R E

Pan-seared hanger steak, creamy parmesan polenta, broccolini, sauce au poivre **GF**

V E G E T A R I A N B O W L

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

R E D F I S H

Pan-seared red fish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc **GF**

S E A B A S S

Sea bass, black garlic parsnip puree, bok choy, miso beurre blanc

G E O R G E S B A N K S E A S C A L L O P S

Seared sea scallops, mushroom risotto, salmon roe, crispy leeks, squid ink beurre blanc

L A M B

Rack of lamb, parmesan risotto, asparagus, mint sauce

B E E F S H O R T R I B S

Red wine-braised short ribs, roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraiche **GF**

R I B E Y E

(\$25 supplement)

Boneless ribeye steak, garlic mashed potatoes, broccolini, Tiger sauce

FOURTH COURSE

Choice of:

Butter cake, mix berry compote, vanilla ice cream, crème anglaise

Devil's chocolate cake, raspberry coulis, chocolate, hazelnut ice cream, espresso powder, Italian meringue

Limoncello cake, limoncello syrup, mascarpone whip, lemon curd, honeycomb pistachio brittle

Mango sorbet, Calabrese mango, chutney, lime, mint **GF**

***Menu is subject to change due to availability**