

THE PLATED DINING EXPERIENCE

MENU OPTIONS

1ST COURSE

Tender Butter Lettuce Hearts

pickled mustard seed, pecorino, hazelnut vinaigrette

2ND COURSE

Seared Scallop

smoked tallow, truffle, celeriac puree

3RD COURSE

NY Strip Loin

*maitake mushroom, caramelized onion & potato
pave, vermouth glaze*

4TH COURSE

Mocha Cake

chocolate au creme, honey comb, espresso syrup