

prix fixe

125 per person / with wine pairing 175

first course

pan-seared scallops (df) (gf)
pea purée, braised bacon lardons, pickled fennel, chicken jus
josh cellars chardonnay 4 oz

second course

beef wellington
potato purée, glazed root vegetables, red wine demi-glace
j. lohr seven oaks cabernet sauvignon 4 oz

enhancements

truffle butter (gf) (v) 7 **garlic butter** (gf) (v) 6 **lobster tail** (gf) 32

dessert course

sticky toffee pudding
warm date cake, english toffee sauce, ice cream
taylor fladgate tawny 10 yr

(df) dairy free | (gf) gluten free | (v) vegetarian | (v+) vegan

Groups of eight or more will have an automatic gratuity of 18% added to the bill.

Before placing your order, please inform your server if there are any food allergies.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.