SEMI–PRIVATE DINING
3 COURSE DINNER
— $65 per guest —

HOUSE-CRAFTED EPI BAGUETTE
pretzel, goat butter

1ST COURSE

SIMPLE GREENS
radish, white balsamic, soft herbs
— or —
CAESAR SALAD
crouton, grana padano, fried smelts

2ND COURSE
— choice of three —

CAVATELLI
beef tongue, sunchoke, hazelnut
*vegetarian optional

STURGEON
potato, pickled apple, turnip veloute

MILLER FARM CHICKEN
lentil, salsify, celeriac, red wine jus

CHATEAUBRIAND
au poive, grilled scallion, hasselback potato
*additional $10 per guest

3RD COURSE
— choice of one —

CHOCOLATE & MINT
chocolate crèmeux, mint meringue, whipped caramel

PEAR BAVARIAN CAKE
poached pear, dulce de leche, pear tamarind sorbet

APPLE & SPICE
walnut brittle, roasted apple sherbet, cajeta

CARROT CAKE
cheesecake ganache, pineapple, sesame,
carrot pineapple sorbet

Louie— not sure why the tenderloin filet was added back on.
Can we please remove it? The only thing I needed added was the upcharge for the chateaubriand, and I would like it to mimic the same way we have it on the DR prix-fixe which is below:

CHATEAUBRIAND
au poive, grilled scallion, hasselback potato
*additional $10 per guest

Please use the latest edition of the CCR packet to make this change. It's attached here for reference.
4 COURSE DINNER
— $80 per guest —

HOUSE-CRAFTED EPI BAGUETTE
pretzel, goat butter

1ST COURSE
— choice of one —

SIMPLE GREENS
radish, white balsamic, soft herbs

CAESAR SALAD
crouton, grana padano, fried smelts

2ND COURSE
— choice of two —

STEAMED BOUCHOT MUSSES
lobster broth, coconut, red curry

GRILLED OCTOPUS
pickled fennel, refried beans, pancetta, olive chimichurri

BEET SALAD
buttermilk, oats, orange

RISOTTO
broccoli, smoke cured egg yolk, parmesan

3RD COURSE
— choice of three —

CAVATELLI
beef tongue, sunchoke, hazelnut
*vegetarian optional

STURGEON
potato, pickled apple, turnip veloute

MILLER FARM CHICKEN
lentil, salsify, celeriac, red wine jus

CHATEAUBRIAND
au poivre, grilled scallion, hasselback potato
*additional $10 per guest

4TH COURSE
— choice of one —

CHOCOLATE & MINT
chocolate crémeux, mint meringue, whipped caramel

PEAR BAVARIAN CAKE
poached pear, dulce de leche, pear tamarind sorbet

APPLE & SPICE
walnut brittle, roasted apple sherbet, cajeta

CARROT CAKE
cheesecake ganache, pineapple, sesame, carrot pineapple sorbet
SUPPLEMENTAL ADD-ONS

— available in addition to each menu —

CAVIAR AND TOAST
6 grams siberian ossetra caviar, scrambled eggs, runny yolk, traditional accompaniments
*additional $30 per guest

POACHED LANGOUSTINES
carrot, sea bean, langoustine bisque
*additional $23 per guest

AXE HANDLE PRIME RIB STEAK
— to be carved tableside —
40 to 48oz, $2.75 per ounce