



Private Dinner

Sample Menu

First

Diver Scallop

arugula, parsnip, truffle vinaigrette

Second

Baby Lettuce

*warm goat cheese fondue, pickled vegetable,
black pepper, pickled vinaigrette*

Third

Lamb Loin

*eggplant, crispy risotto, tomato jam, lemon,
mint garlic emulsion*

Fourth

Panna Cotta

basil, summer berry consomme, vanilla tuile