

Chef Choice Tasting Menu

Course 1 – Amuse-Bouche

- Mini Scallop Ceviche
- Tender scallops lightly cured in fresh citrus, accented with a touch of chili oil and micro herbs.

Course 2

- Yellowfin Tuna Carpaccio with Sesame and Ponzu
- Paperthin slices of yellowfin tuna, drizzled with garlic ponzu and sesame oil, finished with microgreens and crispy shallots.

Course 3

- Caesar Salad with Crispy Prosciutto
- Crisp baby romaine tossed in a homemade Caesar dressing, finished with shaved parmesan and crispy prosciutto.

Course 4

- Skirt Steak with Chimichurri
- Seared skirt steak, sliced into a tasting portion, finished with a chimichurri

Course 5

- Mini Crab Cake with Citrus Aioli
- Delicate crab cake, lightly seared, served with a citrus aioli and micro herbs.

Course 6

- New York Strip Steak Bite with Shallot Bordelaise
- A perfectly seared bite of New York strip steak, finished with a classic shallot bordelaise and micro herbs.

Course 7

- MisoGlazed Black Cod
- Tender black cod, roasted with a savory miso glaze, finished with micro herbs and a touch of sesame.

Course 8 – Dessert

- New York Cheesecake
- Creamy cheesecake with a graham cracker crust and drizzled with a strawberry syrup