

Private Multi Course Dinner

This menu offers a refined, modern dining experience that blends bright, fresh flavors with rich, classic elements. It begins with a clean and vibrant amuse-bouche to awaken the palate, followed by a delicate and elegant appetizer. A crisp, refreshing salad provides balance before moving into a rich and satisfying main course as the centerpiece. The experience finishes with a light, silky dessert, creating a smooth and refreshing end to the meal.

Amuse-Bouche

- Hamachi with yuzu kosho, chili oil, jalapeño, crispy shallots, and fresh herbs

Appetizer

- Beef carpaccio with arugula, shaved parmesan, capers, and truffle

Salad

- Classic Caesar with house made caesar dressing, fresh croutons, capers and hand-shaved parmesan

Main Course

- Seared filet mignon with potato puree, seasonal vegetables, Sautéed Mushrooms and a red wine reduction

Dessert

- Vanilla panna cotta with a strawberry Syrup and fresh berries