

# prix fixe

\$95 per person / with wine pairing \$140

## first course

*choose one*

### **pan-seared scallops\*** (gf) (df)

corn purée, braised bacon lardons, pickled shallots, chives

*bouchard père & fils, chardonnay, burgundy, france 2021*

### **tomato burrata salad** (gf) (v)

heirloom tomatoes, white balsamic vinaigrette, basil crystals

*gaierhof, pinot grigio, trentino-alto adige, italy 2023*

## second course

### **beef wellington\***

potato purée, glazed root vegetables, red wine demi-glace, served medium rare

*château bonfort, montagne saint emilion, bordeaux, france 2020*

**add lobster tail** (gf) \$27

**add foie gras\*** (gf) (df) \$21

**add shaved truffles** (gf) (df) \$29

**crab oscar\*** (gf) \$28

## dessert course

### **sticky toffee pudding** (v)

english toffee sauce, dulce de leche ice cream

*rare wine co., madeira, boston bual, portugal*

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

*Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish and shellfish. Allergy information for all menu items is available upon request.*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*