

Hours

TUE-THU 4-9PM | FRI-SAT 4-10PM
SUN 10AM-8PM | CLOSED MON



Celebration Promotions

ASK YOUR SERVER ABOUT OUR BIRTHDAY
& ANNIVERSARY CELEBRATION SPECIALS.

20TH ANNIVERSARY TASTING MENU

Amuse-Bouche

GOUÈRE

Pâte à choux, Gruyère

First Course

VICHYSOISSE

Ramps, Potatoes, Cream

CAMPUGET, ROSÉ, FRA '22

Second Course

SCALLOP*

Garlic Scapes, Lemon, Beurre Monté

LUBANZI, CHENIN BLANC, ZAF '22

Third Course

PHEASANT*

Rhubarb, Asparagus, New Potato

A POSTO, BARBERA, ITA '22

Fourth Course

LAMB*

Fava Beans, Soffritto, Chimichurri

YANTRA, CABERNET SAUVIGNON / MERLOT, TOSCANA, ITA '21

Fifth Course

CLAFOUTIS

Cherries, Crème Anglaise

DONNAFUGATA BEN RYÉ, PASSITO DI PANTELLERIA, ITA '21

\$95 PER PERSON WITH OPTIONAL WINE PAIRINGS FOR \$45**

Tax & Gratuity not included. No substitutions please. 040124

* Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more.