

SUPPER CLUB TASTING MENU

CHEF ATTENDANT REQUIRED

All items served individually.

Seven Course Tasting Menu 120

Amuse Bouche, Mini Crab Cake:

Wasabi Mousse

Marinated Cucumber Salad (GF, D):

Hamachi, Lemon Cream, Pistachio Crumbs, Baby Cress, Caramelized Blood Orange, Heirloom Tomato Dressing

Mushroom Veloute (GF, D):

Roasted Hen of the Wood Mushrooms

Pan Seared Red Snapper (GF, D):

Romanesco Puree, Saffron Lemon Beurre Blanc, Kumquat Confit, Caviar

Parmesan and Herb Crusted Tenderloin (GF, D):

Veal Jus, Twice Cooked Potatoes, Haricot Vert, Black Trumpet Mushrooms

International Cheese Plate (GF, D):

Toasted Baguette, Seasonal Fruit Selection

Pistachio Panna Cotta (GF, D):

Pistachio Tuile

