

Tapas

Brown Sugar Glazed Chorizo / Apples / Scallions

Chili Aioli

10

Stuffed Pork Tenderloin / Crystal Sugar Figs & Chestnuts /

Sweet Potato Puree

13

Marinated Skirt Steak / Crimini Shiitake Mushroom / Grilled Scallions / Port Wine

Glaze

13

Chicken Breast / Grape Relish / Truffle Cream / Balsamic Reduction

12

Truffle Egg / Asparagus

9

Pan Seared Scallops / Garlic Watercress /

13

Seared Tuna / Avocado / Honey Sriracha / Lemon Jelly

12

Mussels / Coconut Basil Cream / Honey Roasted Peanut Dust

13

French Green Beans / Candied Pumpkin Seeds / Gorgozola

9

Roasted Beet Napoleon / Honey Whipped Goat Cheese

10

Smoked Gouda Mac-n-Cheese

10

Olive Tapenade / Toast Points

9

Burrata / Truffle Oil / Balsamic Glaze / Toast

10

SWEETS

Rice Pudding Jelly Donut / Crème Anglaise

8

Chocolate Crème Brulee

8

(3 plates per person recommended)

(\$3 fee per bottle)