

menu

April 7th & 8th 2026

Reservation Times: 5:45, 6:00 & 6:15pm

First Course

Salt Cod Brandade Beignets

sauce gribiche, pickled salsify, red pepper jelly, spiced chickpeas

Second Course

Creamy Cauliflower Soup

chili-chive gougères, beurre noisette, curry oil, parsley

Entrée

Peppercorn-Crusted Beef Tenderloin

pommes dauphinoise, braised white onions, asparagus, Bordelaise syrup

or

White Fish Ceviche

avocado cream, smoked saffron pommes noisette, plantain chips, asparagus

or

Sweet Corn & Chive Cappelletti

basil pesto, mascarpone, balsamico, bitter chestnut honey

Dessert

Lime-Malibu Rum Bavarois

verjus-compressed strawberries, rhubarb jus, caramel-braised pineapple

\$45.00 plus applicable taxes



We bring learning to the table.