



LUXURY MENU

Chef Jaden & Chef Dylan

Choice of one item per course

FIRST COURSE

Bay Scallops

Tamarind coconut sauce, guanciale, plantain chip

Pan Seared Foie Gras

Toasted sour dough, shallot marmalade,
mango lemon gastrique

SECOND COURSE

Lobster Corn Bisque

Butter poached lobster tail, crème fraiche,
sourdough crouton, chive oil

French Potato and Green Bean Salad

Pancetta vinaigrette, crispy quinoa,
soft boiled egg, white sturgeon caviar

THIRD COURSE

Oxtail Raviolo

Baby heirloom carrots, whiskey au poivre

Seared Duck Breast

Forbidden rice, chanterelle mushroom, port reduction

FOURTH COURSE

Pea Flower Whipped Mascarpone

Molasses cake, crispy quinoa, citrus mist

Warm Coffee Foam

Chocolate dipped stroopwafel, banana raisin compote