

THE SIGNATURE ROOM AT THE 95TH®

SWEETEST DAY 2022

3-COURSE MENU

\$95 PER PERSON

Not including tax or gratuity.

STARTERS

Please Choose One

Charred Octopus^{GF} eggplant relish | falafel | Meyer lemon

Burrata* roasted squash and pear mostarda | sage pistou | toasted whole grain bread

Vadouvan Spiced Cauliflower "Veloute"^{GF^} golden raisins | coconut yogurt

MAIN COURSE SELECTIONS

Please Choose One

Braised & Grilled Short Ribs^{GF†} whipped potatoes | local kale & shallots

Roasted Black Cod^{GF} Brussels sprouts and chickpeas | miso honey glaze

Whole Grain Risotto^{GF*} roasted local vegetables, black truffle vinaigrette

Seared Lamb Chops^{GF†} sprouted lentils | greens | thyme vinaigrette | lamb jus

7 Oz. Grilled Filet of Beef^{GF†} whipped potatoes | local broccoli | red wine jus (\$21 upcharge)

Add a lobster tail to any entrée (\$43 upcharge)

DESSERTS

Please Choose One

White and Dark Chocolate Mousse Cake dark chocolate sauce | salted caramel sauce

Mascarpone Cheesecake* house-made strawberry vanilla jam

Vanilla Bean Crème Brûlée^{GF*} buckwheat sablé

Mutsu Apple Crisp^{GF*^} coconut sorbet | almond crumble

Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food ^VDenotes a Vegan Item