

THE SIGNATURE ROOM AT THE 95TH®

SWEETEST DAY 2023

3-COURSE MENU

\$95 PER PERSON

Not including tax or gratuity

STARTERS

Please Choose One

P.E.I. Mussels coconut miso broth | pickled fennel | furikake | grilled sourdough

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

Parsnip Velouté^{GF*} red wine infused pear | strawberry powder

Roasted Beet Salad^{GF*} mixed greens | feta | honey Dijon vinaigrette | orange segments | puffed quinoa | fried chickpeas

MAIN COURSE SELECTIONS

Please Choose One

Braised Short Ribs^{GF†} creamy Parmesan grits | Chinese broccoli | roasted shallots | beef jus

Roasted Salmon^{GF} baba ghanoush | miso honey glaze | cucumber & zucchini | serrano vinaigrette

Pan Seared Halibut^{GF*} saffron risotto | asparagus | salsify | pickled mushrooms

Seafood Pasta seared sea scallops | jumbo shrimp | crab | asparagus | lemon butter

Roasted Lamb Chops^{GF†} Greek salad | lemon | feta | lamb jus

Vegetable Lasagna* breaded vegetables | marinara sauce | Pecorino | mozzarella | Béchamel

7 Oz. Grilled Filet of Beef^{GF†} whipped potatoes | local broccoli | red wine jus (\$23 upcharge)

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

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

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SHARED DESSERT

To Share

Heart Shaped Cake for Two white and dark chocolate mousse cake | strawberry coulis

~ OR ~

INDIVIDUAL DESSERTS

Please Choose One

Meyer Lemon Panna Cotta^{GF*} blueberry compote | white chocolate | almond crumble

Miso Caramel Bread Pudding* banana ice cream | sesame seed crumble | brûlée banana

Espresso Sponge Cake* chocolate brioche ice cream | marshmallow cream | toffee

Freshly Brewed Coffee & Hot Tea

ENHANCEMENTS

RAW BAR

Pull Apart French Bread * grass-fed butter roasted garlic	9
Freshly Shucked Oysters on the Half Shell ^{GF†} horseradish cocktail sauce yuzu kosho mignonette	
Half Dozen	25
Full Dozen	50
Jumbo Shrimp Cocktail horseradish cocktail sauce lemon saltine crackers	24
Raw Bar for Two ^{GF†}	78
cold water lobster tail four oysters on the half shell half dozen jumbo shrimp horseradish cocktail sauce yuzu kosho mignonette Calabrian chili aioli <i>add European-style drawn butter for an additional \$3</i>	
Seafood Tower ^{GF†}	140
cold water lobster tails dozen oysters on the half shell dozen jumbo shrimp horseradish cocktail sauce yuzu kosho mignonette Calabrian chili aioli <i>add European-style drawn butter for an additional \$3</i>	

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