

Private Dinner Sample Menu

FIRST

Diver Scallop

arugula, parsnip, truffle vinaigrette

SECOND

Baby Lettuce

*warm goat cheese fondue, pickled vegetable,
black pepper, barrel vinaigrette*

THIRD

Lamb Loin

*eggplant, crispy risotto, tomato jam, lemon,
mint-garlic emulsion*

FOURTH

Panna Cotta

basil, summer berry consommé, vanilla tuile