

Seven Course Menu

\$150/guest

First Course

Ahi Tuna Poke Nacho

Avocado, Mango, Pineapple, & Sesame Soy Dressing on a Wonton Crisp

Second Course

Corn & Jalapeño Bisque

Crème Fraiche

Third Course

Saffron Alfredo Linguini With Mussels

Herbed Garlic Toast Points

Fourth Course

Burrata & Honey Squash Salad With Peri Peri Duck Confit

Fifth Course

Strawberry & Balsamic Sorbet

Sixth Course

Sous Vide Elk Backstrap

Spread Blackberry Compote, Scored Oyster Mushroom, Fondont Pot, Red Wine Gastrique

Seventh Course

Bread Pudding With Bourbon Creme Anglais,

Housemade Mint Ice Cream

3 Course Wine Pairings Available Starting At \$25/person