



MENU

BY CHEF DEREK

FIRST COURSE

LOBSTER BISQUE ENCROUTE

Maine Lobster, Cognac Splash, Black Truffle Dust

SECOND COURSE

WINTER'S BOUNTY

Living Greens, Baby Spinach, Salt Roasted Beets, Oven Dried Strawberry
Pecan Crumb Crusted Goat Cheese, Port Wine Glaze

THIRD COURSE

choice of:

YUKON GOLD POTATO CRUSTED HALIBUT

Red Delicious Apple Bacon
Hash, Brussel Sprout Au
Gratin

SILVER FERN BEEF TENDERLOIN

Sweet Pea Lobster Risotto,
Béarnaise Foam, King
Trumpet Mushrooms

RED BEET AGNOLOTTI

Braised Spinach, Melted
Leeks, Goat Cheese Crumble,
Walnut Beurre Noisette

FOURTH COURSE

JIVARI CHOCOLATE TORTE

Buttered Popcorn Brittle, Crème Fraiche Whipped Cream

Four Course Tasting Menu
\$55 per person

Wine Pairing Flight
\$30 per person

(plus tax and gratuity)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs,
May increase your risk of foodborne illness, especially if you have certain medical conditions.