



PRIX-FIXE MENU

\$65 PER PERSON

PLEASE CHOOSE ONE ITEM PER COURSE

COURSE **ONE**

PANKO CRUSTED SONOMA GOAT CHEESE

SALAD OF HEIRLOOM BABY BEETS, CANDIED SPICED PECANS &
TRAVERSE CITY CHERRY VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

LITTLE NECK CLAMS, FRESH CREAM, LeROUGE CROSTINI

COURSE **TWO**

ALASKAN HALIBUT

CHERRY TOMATO CONFIT, SWEET CORN SUCCOTASH,
HERB & ALMOND GREMOLATA

BUTTERNUT RISOTTO

BLACK WINTER TRUFFLE, PECORINO, SALSIFY CHIPS

BRAISED BEEF SHORT RIB

FOUR-HOUR BRAISED BEEF SHORT RIB, ROASTED JALAPEÑO-
HONEY, SWEET POTATO PURÉE, BROWN SUGAR GLAZED ROOT
VEGETABLES, BOURBON GASTRIQUE

COURSE **THREE**

FLOURLESS CHOCOLATE CAKE

DULCE DE LECHE CARAMEL, CRÈME CHANTILLY, PEANUT BRITTLE

KEY LIME PIE

RASPBERRY SAUCE, GRAHAM CRACKER CRUST,
MERINGUE TOPPING