

Chef's Series

Dinner

Watermelon Beefsteak Tomato Salad

Beef steak tomatoes, watermelon, candied walnuts, arugula, feta cheese, tossed in aged balsamic vinegar & extra virgin olive oil

Pan-seared Bavette Steak

Certified Organic Bavette steak from (Blue Goose cattle farm), with blue cheese portobello compound butter, whisky peppercorn demi; served with sautéed swiss chard, turnip & black kale

Petite Verdot braised Oxtail Tagliolini

House-made Tagliolini pasta with Petite Verdot 18-hour slow braised Oxtail, tomato concasse, basil, roasted garlic; topped with regianno & Italian parsley

Balsamic Strawberry Bavarian Mousse

Classic bavarian mousse on Oreo cookie crust, topped with aged balsamic-marinated strawberries & Limoncello whipped cream