

\$125 PER PERSON

first choice of

HEART BEET

roasted beets, chevre, local greens, orange supremes, fennel seed wisps, candied walnuts

FERTILITY GOD POTAGE

white beans, confit of duck, alliums

second choice of

OYSTERS

fresh herbed granita, caviar, champagne "air"

CRAB TORTELLINI

poached artichoke, melted leeks, tarragon espuma, dill pesto, crab and lemon velouté, sauce choron

PRESSED, CRISPED & SMOKED CHICKEN CARBONARA

marbled fresh tagliatelle, spring peas, local egg yolk liason

third choice of

SEA BASS

beurre noisette mousseline, confit shallot, hazelnuts, legume puree, watercress, lemon

LOBSTER TAIL

butter poached 12 ounce lobster tail, risotto milanese with saffron, essence of lobster & mascarpone

WAGYU FILET

8oz snake river farms wagyu filet of beef, dutchess potatoes, red wine & truffle demi glace, love butter, petite vegetable provencal

CHATEAUBRIAND FOR 2

dutchess potatoes, red wine and truffle demi glace, love butter, petite vegetables provencal

fourth choice of

A LOVER'S GAME

game of checkers with petit fours & truffles on an edible checker board

CRÈME BRÛLÉE

shortbreads, berries, threaded sugar

THE CHOCOLATE RESOLUTION DESTROYER

chocolate genoise, chocolate mousse, chocolate buttercream, chocolate bavaois, chocolate anglaise, christopher elbow belgian chocolate ice cream