5-COURSE PRIX FIXE

Our kitchen in five courses

126 per person

Add sommelier beverage pairing for 45 per person

Please choose one from each course

AMUSE BOUCHE & BUBBLY TOAST

FIRST COURSE

Roasted Beets & Pear Salad V

Honey-Dijon Vinaigrette, Brown Sugar Roasted Pears & Beets, Cranberries, Arugula, Candied Pecans, and Nutty Farro, Honey-Lemon Greek Yogurt

Caesar Salad V

Romaine Lettuce, House Marinated Heirloom Cherry Tomatoes, Parmesan Croutons, Cocoa Nib Brittle Shards, Cocoa-Infused Cured Egg Yolk

SECOND COURSE

Sweet & Sour Cauliflower ✦ V

Crispy Kale, Ginger Garlic Sauce, Fried Cauliflower Florets

Crispy Calamari ✦

Cocoa Beer Batter, Fresno Pepper Aioli, Pickled Radish

THIRD COURSE

Ginger-Citrus Crusted Scallops* ✦

Soy Miso Brown Butter, Morello Cherry and Charred Fennel, White Chocolate Chestnut & Cauliflower Puree

Salmon*

Pan Seared Salmon, Chermoula Spiced White Beans, Herb Marinated Tomatoes, Citrus Apple Fennel Salad, Beurre Blanc

FOURTH COURSE

Braised Short Rib ✦

Braised Short Rib, Garlic-Infused Goat Cheese Potato Puree, Chocolate Burgundy Reduction, Crispy Onions, Cremini Mushroom

Cocoa-Rubbed Flat-Iron Steak*

Chocolate Burgundy Sauce, Garlic-Infused Goat Cheese Potato Puree, Seasonal Vegetables, Herb Butter

PREPARED MEDIUM OR ABOVE

SWEET FINALE

Jivara

Passion Fruit Sorbet, Chocolate Cake, Milk Chocolate Whipped Ganache, Passion Fruit Caramel Sauce

Manjari** ✦

Single Origin 64% Madagascar Chocolate Mousse Filled with Vanilla Creme Brulee, Dark Chocolate Brownie, Chocolate Pearls, Salted Caramel, Salted Caramel Ice Cream

✦ signature dish · contains nuts · * cooked to order · ** contains alcohol · V vegetarian

Vegan and gluten-free preparations available, please ask your server

* Consumer advisory. Items marked may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

7-COURSE PRIX FIXE

Our kitchen in seven courses

162 per person

Add sommelier beverage pairing for 65 per person

Please choose one from each course

AMUSE BOUCHE & BUBBLY TOAST

FIRST COURSE

Roasted Beets & Pear Salad V

Honey-Dijon Vinaigrette, Brown Sugar Roasted Pears & Beets, Cranberries, Arugula, Candied Pecans, and Nutty Farro, Honey-Lemon Greek Yogurt

Caesar Salad V

Romaine Lettuce, House Marinated Heirloom Cherry Tomatoes, Parmesan Croutons, Cocoa Nib Brittle Shards, Cocoa-Infused Cured Egg Yolk

SECOND COURSE

Butternut Squash Soup V

Warm Spiced Brown Butter, Velvety Roasted Butternut Squash Soup, Pumpkin Seed & Pecan, Smoked Paprika Creme Fraiche

Roasted Beet Hummus Avocado Flatbread V

Smashed Avocado, Basil Pesto, Feta Cheese Crumble, Pumpkin Seeds, Port Gastrique, Pickled Pearl Onions

THIRD COURSE

Crispy Calamari ✦

Cocoa Beer Batter, Fresno Pepper Aioli, Pickled Radish

Sweet & Sour Cauliflower ✦ V

Crispy Kale, Ginger Garlic Sauce, Fried Cauliflower Florets

FOURTH COURSE

Mussels

Smoked Bacon, Leeks & White Wine Steamed Mussels, Cocoa Nib Spiced Oil, Spanish Pork Chorizo, Toasted Ciabatta

Shrimp & Grits

Cajun Spiced Garlic Shrimps, Spanish Chorizo, Creamy Grits, Herb Infused Shrimp Jus

FIFTH COURSE

Ginger-Citrus Crusted Scallops* ✦

Soy Miso Brown Butter, Morello Cherry and Charred Fennel, White Chocolate Chestnut & Cauliflower Puree

Salmon*

Pan Seared Salmon, Chermoula Spiced White Beans, Herb Marinated Tomatoes, Citrus Apple Fennel Salad, Beurre Blanc

SIXTH COURSE

Braised Short Rib ✦

Braised Short Rib, Garlic-Infused Goat Cheese Potato Puree, Chocolate Burgundy Reduction, Crispy Onions, Cremini Mushroom

Cocoa-Rubbed Flat-Iron Steak*

Chocolate Burgundy Sauce, Garlic-Infused Goat Cheese Potato Puree, Seasonal Vegetables, Herb Butter

PREPARED MEDIUM OR ABOVE

SWEET FINALE FOR TWO

The Conche Entremet** ✦

Sour Cream Chocolate Cake; Dark, Milk, White Chocolate Whipped Ganaches; Salted Caramel, Dark Chocolate, Vanilla Bean Ice Cream; Passion Fruit Caramel Sauce

✦ signature dish · contains nuts · * cooked to order · ** contains alcohol · V vegetarian

Vegan and gluten-free preparations available, please ask your server

* Consumer advisory. Items marked may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.