

\$89.99 PER PERSON ♦ 3 COURSE MEAL
\$35 SPLIT PLATE CHARGE

APPETIZERS

Potato Waffles & Caviar
savory waffles, caviar crème fraîche, chives

Steak & Tuna Tartare Tartlets ^{DF}
three filo cups, steak & tuna, cured duck egg yolk

Raw Oysters ^{GF} ^{DF}
six oysters, lemon mignonette, caviar pearls, spring onion spirals

A LA CARTE SOUP & SALAD \$10

She-Crab Bisque
crab, cream, touch of sherry

Caesar Salad
house made dressing, herbed croutons, shaved Parmigiano-Reggiano

Endive & Arugula Salad ^{DF}
Belgian endive, arugula, blood oranges, rye bread crumbs, butternut vinaigrette, toasted hazelnuts

ENTREES

Chicken Kiev & Risotto ^{GF}
breaded chicken breasts, truffle butter, tomato and mushroom risotto

6 oz. Filet ^{GF}
herb polenta, red wine au poivre

Bucatinni & Octopus
charred octopus, tomato vodka cream sauce

12 oz. Prime Rib ^{GF}
garlic mashed potatoes, haricot verts

DESSERTS

Chocolate Decadence ^{GF}

Blueberry & Lemon Pavlova

Carrot Cake

^{GF} GLUTEN FREE ^{DF} DAIRY FREE

