

CONTEMPORARY CUISINE - FALL 2025

DINNER SEATINGS: 6:00PM, 6:15PM, 8:30PM

SELECT THURSDAYS SEPTEMBER 11 THROUGH NOVEMBER 20

\$65 PER PERSON WITH WINE PAIRINGS OR \$55 PER PERSON WITHOUT WINE
(INCLUDES 8.25% TAX)

TO MAKE RESERVATIONS, PLEASE VISIT [OPEN TABLE](#).

Vegetarian - September 11 *Reservations open August 28*

WATERMELON "TUNA" POKE BOWL

ROASTED EGGPLANT, CURRIED YOGURT,
POMEGRANATE MOLASSES

HASSELBACK SQUASH, ROASTED CARROT,
MIXED GRAINS

SWEET POTATO GNUDI, CAVOLO NERO,
PARMESAN

PEACH FRANGIPANE SLAB PIE, BLUEBERRY
LEMON ICE CREAM

Mediterranean - Sept. 25 & Oct. 2 *Reservations open Sept. 11 & Sept. 18*

SMOKED DUCK "CARPACCIO"

SPANISH STYLE OCTOPUS AND POTATO SALAD

PAN ROASTED BRANZINO, CHARRED
CAULIFLOWER, BUTTERBEAN PUREE, GREMOLATA

DOPPIO RAVIOLI OF BOAR AND BUTTERNUT
SQUASH, TOASTED PISTACHIO, BRUSSELS
SPROUTS

BAKLAVA CHEESECAKE

Local Farm to Table - Oct. 16 *Reservations open Oct. 2*

COMING SOON!

Ottolenghi - October 30 *Reservations open Oct. 16*

TUNISIAN SPICED CHICKPEA & BREAD SOUP

SALMON NAPOLEON

SEARED STURGEON, BASMATI AND WILD RICE,
TAHINI DRIZZLE

SPICY YOGHURT-CRUSTED LAMB WITH BLACK-
EYED BEANS

PISTACHIO SALTED CARAMEL TART

Steakhouse - Nov. 13 & Nov. 20 *Reservations open Oct. 31 & Nov. 6*

LOBSTER BISQUE

GRILLED ROMAINE SALAD, CAESAR ICE CREAM
DRESSING

MISO GLAZED SALMON, CRISPY SHIITAKE
SALAD, MISO BEURRE BLANC

STRIP STEAK, TWICE BAKED POTATO, CRISPY
BRUSSELS SPROUTS, BORDELAISE SAUCE

BUTTERSCOTCH BUDINO