

Prix Fixe Menu \$75 Per Person Every Day In September | Starting at 4 PM

# STARTER

#### RAW OYSTERS

on the half shell with cucumber, apple mignonette, and a glass of champagne

# FIRST COURSE: SOUP OR SALAD

### WHITE TRUFFLE ASPARAGUS SOUP

grated parmesan and butter toasted brioche croutons

#### HARVEST BURRATA SALAD

toasted pistachios, golden beets, mâché and frisee, and resiling dijon dressing

# SECOND COURSE (SELECT ONE):

## CRAB CAKE

broiled crab cake, corn relish, herb garlic potatoes, asparagus, and hollandaise

#### FILET MIGNON

bacon wrapped 5oz. filet, triple creme twice baked potato, french beans, and chasseur shallot sauce

THIRD COURSE: DESSERT

HONEY BLOSSOM CHEESECAKE