

The Grill



THURS, FEB 13th - SUN, FEB 16th

PRIX FIXE \$79 PER GUEST

OPTIONAL WINE PAIRING +\$59 PER GUEST

A la carte menu and wine additions as noted below

INTRODUCTIONS

CRISPY HONEYMOON OYSTER

fennel crema / beluga caviar

(prix fixe only)

CONNECTION

BEET-CURED ORA KING SALMON \$26

crème fraîche / candied kumquats / dill / mâché / brioche

VOIRIN JUMEL 'BLANC DE NOIRS' Pinot Noir/1er Cru, Mareuil-Sur-Aÿ, Champagne, France \$28

DATING

CHOICE OF

CRAB-CRUSTED ROCKFISH 🌿 \$52

butternut squash-mushroom hash / arugula-fennel salad / pumpkin seed pesto

LUCIEN CROCHET 'CROIX DU ROY' Sauvignon Blanc/Sancerre, Loire Valley, France \$24

PISTACHIO-MINT CRUSTED RACK OF LAMB* 🌿 \$48

potato gratin / watercress / pomegranate jus

TURLEY WINE CELLARS 'JUVENILE' Zinfandel/Napa Valley, California \$18

LOVE

CHOCOLATE-RASPBERRY MOUSSE CAKE 🌿 \$10

confetti

FONSECA, '20 YEAR' TAWNY Port/Douro, Portugal \$17



= VEGAN



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness