



THE GRAND TIER

Our Menu is Recommended as a \$70 Three Course Prix Fixe
Select a First Course, Second Course and Dessert

First Course

Classic Smoked Salmon

Organic Salmon, Applewood, Soy-Brown
Sugar Brine, Classic Accompaniments,
Rye-Sesame Crisp

Crab Cake

Mango, Compressed Pineapple,
Passion Fruit, Avocado Mousse,
Meyer Lemon Aioli

Cauliflower Soup

House Smoked Trout, Crème Fraiche,
Rye Crumbs, Pickled Raisins, Leek Ash

Mixed Baby Greens

Heirloom Tomatoes,
Crumbled Goat Cheese,
Red Wine Vinaigrette

Second Course

Slow Cooked Salmon

Organic Scottish Salmon, Heirloom
Artichokes, Fresh Garbanzo Beans, Sauce
Barigoule, Spring Garlic Aioli

Beef Tenderloin

Porcini Flan, Braised Rainbow Chard,
Crispy Potato, Whipped Comté, Veal Jus
\$10 PF supplement

Roasted Branzino

Fennel and White Bean Ragu,
Grilled Escarole, Salsa Verde, Lemon

Herb Roasted Organic Chicken

Herb and Lemon Crushed Potatoes,
Castelvetrano Olives, Broccoli Rabe,
Roasted Lemon, Parmesan Jus

Dessert

Baked Alaska

Toasted Meringue, Vanilla Ice Cream,
Raspberry Sorbet, Lemon Crème Anglaise,
Angel Food Cake

Coconut Cream Pie

Banana Diplomat, Vanilla Whipped Cream,
Spice Bread, Passion Fruit

Chocolate Mousse Cake

Dark Chocolate Mousse, Salted Caramel
Cream, Peanut Nougatine

Lemon Gateau

Lemon Curd and Marmalade, Anise
Whipped Cream, Vanilla Sponge Cake