



FIVE COURSE DINNER

\$95 per prson

FIRST COURSE

Burrata

*Arugula, Heirloom Tomato, Easter Radish, Pine Nut,
Basil Pesto, 50 Year Aged Balsamic*

SECOND COURSE

Bouillabaisse

*Octopus, Clam, Shrimp, Snapper,
Saffron-Garlic Rouille*

THIRD COURSE

Butter Poached Lobster Tail

Truffle Herb Butter Sauce

FOURTH COURSE

Wagyu Beef Tenderloin

*Prosciutto, Asparagus, Celeriac Mash,
Bordelaise Sauce*

DESSERT

La Bombé

*Strawberry, Chocolate and Vanilla Gelato a top a Chocolate Biscuit, nestled in torched Meringue
Maraschino Cherry and Guanaja Chocolate Sauce*