



RESTAURANT WEEK

3 COURSES \$58

WINE PAIRING \$25

APPETIZERS

SELECT ONE

MINI LOBSTER CAKES

Celery Root Slaw + Old Bay Mayo

ROASTED BEETS

Buffalo Mozzarella + Mandarin EVOO
+ Pickled Shallot

ENTRÉE

SELECT ONE

NASSAU GROUPER

Brussels Sprouts + Mushroom
+ Bacon + Potato

ORA KING SALMON

Brussels Sprouts + Mushroom
+ Bacon + Potato

6 OZ. BEEF TENDERLOIN

Truffle Demi + Baby Carrot + Asparagus

DESSERT

CLASSIC CRÈME BRÛLÉE

Fresh Berries + Biscotti

Should you have any dietary requirements or allergies, please ask for the Manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All prices displayed are subject to VAT and a 15% Service Charge.

