## MENU

**SAMPLE** 

Amuse Bouche

Chip and Caviar

House Made Sourdough

Blackened Tuna
Cucumber, Mango, Leeks

Chapel Creamery Smooth Sails & Beet Salad Arugula, Whole Grain Mustard Vinaigrette

Pan Roasted Rock Fish
Saffron Fennel Cream, Heirloom Tomatoes, Fennel Froth

Petite Creekstone Filet Mignon & Lobster

Truffle Whipped Potatoes, Asparagus

## **Dessert Decadence**

Menu Selections are Subject to Change

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering. The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness. A Gratuity of 20% Will Be Added to All Guest Checks For Private Dining.