$\overline{\mathbb{C}.\overline{\mathbb{T}.\mathbb{Z}.\mathbb{N}}}$

FIRST COURSE

CALABRIAN SHRIMP TARTINE Cilantro, Crispy Shallots, Focaccia

- (V) GF SMOKED MUSHROOM TARTARE Farm Egg, Pickled Onion, Arugula, Crispy Potato
- @ ≠ CHILLED MURDER POINT OYSTERS English Cucumber, Red Fresno Pepper, Olive Oil

SECOND COURSE

(V) GF ROASTED GOLDEN BEETS Charred Broccolini, Radish, Citrus, Pistachio Vinaigrette GOOD LUCK DUMPLINGS Pork, Collard Greens Potlikker Consommé

(G) GF SUNCHOKE BISQUE Chive Oil, Cajun Caviar

THIRD COURSE

LOBSTER CANNELLONI Mornay, Crispy Shallots, Arugula Salad BEEF WELLINGTON 75 Day Dry Aged Prime NY Strip, Duxelles, Bordelaise, Puff Pastry CRISPY SKIN WILD STRIPED BASS Gnocchi, Chestnut Mushrooms, Parmesan Broth

DESSERT COURSE

- G PEAR AND APPLE TARTE TATIN Fleur de Sel Vanilla Ice Cream
 - (© CINNAMON SUGAR DO'SANTS Nutella Hot Chocolate
 - (juniper, Campari, grapefruit)

GF VEGAN PRIX FIXE

\$110 per person

SMOKED MUSHROOM TARTARE Pickled Onions, Arugula, Crispy Potatoes MUSHROOM BOURGUIGNON Strozzapreti, Thyme ROASTED GOLDEN BEETS Charred Broccolini, Radish, Citrus, Pistachio Vinaigrette NEGRONI SORBET OR SHAVED ICE