



APPETIZERS

Pan Seared Sea Scallops

parsnip purée, preserved peach & parsnip crisp

or

Seared Jumbo Shrimp

smoked chili marinade, granny smith apples & hot cherry peppers

or

Yellowtail Ceviche

crispy corn, shaved daikon & truffle yuzu soy

MIDDLE COURSE

Risotto

wild mushroom, soy beans, charred green onion & parmesan cheese

ENTRÉE

Fire Roasted Filet Mignon

charred rainbow carrots, dill & grainy mustard reduction

or

Branzino ala Plancha

yukon potato purée, swiss chard & capers

or

“Nearly Famous” Lobster Roll

griddled brioche roll & old bay fries

DESSERT

Magnolia Bakery Red Velvet Cupcake

— \$45 per person —

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness.