



ONE YEAR ANNIVERSARY CELEBRATION MENU

Thursday February 19th 2026

Welcome

Smoked Salmon

buckwheat blinis, horseradish cream

Spicy Tuna

crispy, scallion, sesame

Mini Lobster Rolls

tarragon drawn butter

Grilled Lamb Chops

minted labneh

SOMMARIVA ROSE PROSECO



Chicken Liver Mousse

pickled cherries, grilled garlic bread

CANTINE MONTFORT MULLER-THURGAU 2023



Grilled Octopus

escabeche, fingerling, chorizo, castelvetrano

AU BON CLIMAT CHARDONNAY 2023



Jumbo Sea Scallops

saffron risotto, caramelized fennel, pomegranate, almonds

JEAN PAUL & CHARLES THEVENET REGNIE 2018



Grilled Kansas City Steak

golden potato pavé, black garlic Maître D'

LIEU DIT CABERNET SAUVIGNON 2023



Tawny Port Chocolate Mousse

Portuguese "salame de chocolate"

KOPKE 10YR TAWNY PORT

\$95 per person plus tax & gratuity