

CHEF'S PRIX-FIXE MENU

Elk Gnocchi

Elk Sausage, Ricotta Gnocchi, Fried Sage
Mushroom Alfredo

Nino Franco Prosecco, Veneto, Italy, NV

Wagyu Ribeye Fillet

Anson Mills Polenta, Butternut Squash Mole
Asparagus, Pepita Crumble

Judd's Hill-Sundance, Cabernet Sauv, Napa, CA, 2022

Coconut & Mango

Pastel Del Nata Tartlets, Coconut Almond Lime Crunch
Mango Sauce

*Inniskillin, Gold Vidal, Icewine 2017,
Ontario, Canada*

Chefs: Diane Davidson & Matt Nakpansue

*To ensure the desired experience, we politely decline substitutions
on the tasting menu. Thank you for your understanding.*

*Consuming raw or undercooked meats, poultry, seafood, or shellfish
may increase risk of food borne illness.*

