



WELCOME YOU

APPETIZERS

BEEF CARPACCIO

thin sliced, creole mustard, hard egg, spanish onion, fried capers, ciabatta

SMOKED EGGPLANT GF

olive oil, grilled ciabatta

DC CHOPPED CAESAR

LEMON VINAIGRETTE, ANCHOVY BREADCRUMBS, PECORINO

ENTRÉES

PRIME NEW YORK STRIP GF

TRUFFLED CHICKEN BREAST GF

herb mash, asparagus, truffle jus

ATLANTIC SALMON

horseradish crust, pea puree, wild mushrooms

DESSERTS

CRÈME BRÛLÉE GF

BLOOD ORANGE MANGO SORBET GF V

CHOCOLATE MOUSSE

passion fruit ganache, chocolate glaze, passionfruit sauce

CHEF'S MAGICAL DINING CREATION

DRY AGED PORK CHOP GF

bacon wrapped and pan roasted, succotash, ham velouté

THANK YOU FOR DINING WITH US

*(GF) gluten free | (V) Vegan Please advise server of any food restrictions/allergies. No substitutions for menu items. Tax and gratuity are not included in \$40.