

## Four Course Chef's Menu

### FIRST COURSE

*(choose 2 for the table)*

#### **Garlic Pull-Apart Bread**

**Shrimp Cocktail** - Sauce Louie, Lemons, Wakame

**Baby Lettuce Salad** - Seasonal Vegetables, Preserved Lemon Vinaigrette

**Wagyu Steak Tartare\*** - Ssamjang Aioli, Pickles, Crackers, Crispy Onion

**Caesar Salad** - Scallion Butter Croutons, Anchovy, Pickled Celery

### SECOND COURSE

*(choose 2 for the table)*

**Dry Aged Beef Meatballs** - Mama DeCampo's Red Sauce, Parmesan, Preserved Lemon

**Bison Tataki\*** - Black Garlic Aioli, Smoked Shoyu, Pickled Ramps

**Crab and Shrimp Cakes** - Tomato Vinaigrette, Fennel, Rouille

### THIRD COURSE

*(guest choice of)*

**Shoulder Steak\*** - Aligot Potato, Seasonal Vegetables, Au Poivre

**Pappardelle** - Spring Pea Pesto, Artichoke, Pecorino

**Duck Bucatini** - Pepe Verde, Egg Yolk, Pecorino

**Pan Seared Salmon\*** - Potato Dumplings, Endive, Warm Mustard Vinaigrette

### DESSERT

*(guest choice of)*

#### **Chocolate Cake**

**Ice Cream Sundae** - Hot Fudge, Peanuts

**Crème Brûlée** - Rhubarb, Spiced Almond

\$120 per person

*(prices subject to change)*

*(we can accommodate additional shared items at an increased per person rate)*

\*These items are raw or undercooked (or may contain raw or undercooked ingredients).  
Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may  
increase your risk of food borne illness.