1st Course
Pan Seared Scallop
Smoked Onion and Fennel Puree,
Black Garlic Beurre Blanc, Tarragon Infused Relish
Chef de Cuisine Randon Tsue

2nd Course
Smoked Porchetta
Cilantro Basil Pesto,
Mexican Street Style Corn Risotto,
Mole Rojo Sauce
Chef de Cuisine Marisol Jimenez

3rd Course
Grilled Mahi-Mahi
Lemon Caper Sauce, Garlic Pasta
Chef de Cuisine Cole Johnson

4th Course
Rack of Venison
Roasted Fall Vegetables, Kabocha Puree,
Cranberry Balsamic Demi, Dashi Butter
Chef de Cuisine Conrad Wolfe

5th Course
Deconstructed Banana Lumpia
Coconut Sorbet, Banana Brulee
Chef de Cuisine AJ Paras

Tasting Menu $35 per person