

SEASONAL SPOTLIGHT

FIRST COURSE

Tuna Tataki

Seared ahi tuna, citrus soy sauce, serrano chili mayonnaise
2022 Conundrum 'California White Blend', California, USA

or

Crispy Pork Belly

Gochujang sauce, sunomono Salad, crispy wontons
2021 Provence Rosé, Fabre, Côtes du Provence, France

MAIN COURSE

Parmesan Chicken

Chicken breast, marinara sauce, fior di latte, parmigiano reggiano
2021 Tavernello Organic Sangiovese, Emilia- Romagna, Italy

or

Short Rib Fettuccine

Slow-cooked beef short rib, cultivated mushrooms,
green peas, parmesan cream
2021 Sea Sun Pinot Noir, California, USA

Add-ons

Grilled blackened chicken breast \$15
Grilled AAA tenderloin (6 oz) \$22
6 grilled chili garlic prawns \$16

DESSERT

Tiramisu

Coffee-soaked cookies, sweet mascarpone,
Baileys, cocoa nibs.
Taylor's 10-Year Tawny Port, Portugal (2 oz)*

TWO COURSES \$55 / THREE COURSES \$65

WINE PAIRING (4 OZ) \$30

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above