



First Course Selections

Ahi Tuna Compressed Melons, Orange, Pickled Jalapeno, Ginger Broth

Diver Scallops Cauliflower, Curry, Coffee, Grapes

Heritage Goose Pastrami Mustard Ice Cream, Cabbage, Caraway

Red Beet Gazpacho Horseradish Ice Cream, Orange Confit, Olive Oil

Second Course Selections

Blooming Garden Salad Mixed Greens, Baby Vegetables, Olive Soil, Herb Aioli

Apple Salad Mixed Greens, Cider Vinegar, Granny Smith Apple

Caesar Romaine, Herb Aioli, Crouton

Main Course Selections

Piedmontese NY Strip Pommes Puree, Honshemiji Mushrooms, Truffle Jus
\$10 Supplement

Border Springs Lamb Arugula Cappelletti, Pepper, Olive Textures

Maine Lobster Sweet Potato, Beet, Brown Butter

Butter Basted Halibut White Chocolate, Fennel, Asparagus

Lodge Made Fettuccini 55' Egg, Edamame Beans, Parmesan Cream

Dessert Selections

Chocolate Marshmallow, Ice Cream, Cake

White Chocolate Orange, Confit, Vanilla

Yogurt Compressed Fruits, Vanilla, Sugar

Cheese Almond, Chocolate, Blueberry

\$70.00 per Person, Tax and Gratuity Not Included
20% Gratuity on Tables of 6 or more is Automatically Included



Chef's Tasting of the Elements

Amuse Bouche

Poached

55' Egg

Raw

Ahi Tuna

Seared

Scallop

Braised

Border Spring Lamb

Sous-Vide

Kobe Flanked Steak

Frozen

Yogurt

Textured

White Chocolate

Treat

Marshmallow

Tasting Menu Requires Participation Of Entire Table

\$90.00 per Person, Tax and Gratuity Not Included

Wine Pairings Available

20% Gratuity on Tables of 6 or more is Automatically Included