



Congratulations Graduates!

\$55 per person

Choose one line from each group:

1st Course:

Spring Onion and Buttermilk Vichyssoise, Crab Timbale
Local Spinach, Chèvre, Strawberry Vinaigrette
Roasted Beet and Cucumber Salad, White Anchovy*
Radish, Butter, Sea Salt, Soft Boiled Egg*

2nd Course:

Duck Confit and Fontina Tart
Foie Gras Terrine, Strawberry Preserves, Brioche
Merguez Sausage, Roasted Cauliflower, Marcona Almonds, Cous Cous Salad
Scallop Tartare, Capers, Spring Onion, Citrus, Yuzu Vinaigrette*
Mushroom Risotto, Parmigiano di Bufala

3rd Course:

Braised Veal Shank, Kale, Creamy Polenta, Cippolini-Brandy Jus
Halibut, Spring Vegetable Ragout, Sauce Vierge*
Rack of Lamb, Braised Fennel, Haricots Verts, Casses de Baux Olives, Rosemary Jus*
Coq au Vin, Potatoes, Pearl Onion, Mushrooms, Carrots, Red Wine Sauce
Chef's Selection Vegetarian Entrée

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness.

~a 20%gratuit will be added to parties of 6 or more