

- MAGICAL DINING -

- Appetizer -

please choose one

Escargots

Garlic & Parsley infused Butter

Beef Carpaccio

*Thin-sliced raw Beef, topped with Parmesan Cheese,
Capers, Red Onion, Balsamic Glaze, & Truffle Oil*

Tomato Mozzarella

Basil Pesto, Balsamic Glaze, & Basil

- Entrée -

please choose one

Braised Short Ribs

Mashed Potatoes, Mixed Vegetables, & Demi-Glace

Rosemary Lamb Shank

Potato Croquette, Mixed Vegetables, & Demi-Glace

Salmon Fillet

*Mixed Vegetables, Potato Croquette,
& Lemon Beurre Blanc*

Classic Impossible Burger

*Impossible Meat, Mixed Greens, Tomato,
Caramelized Onions, Sautéed Mushrooms, & Dijon Mustard
on a Brioche Bun, served with Steak Fries*

- Dessert -

please choose one

Crème Brûlée

Topped with Caramelized Sugar & Blueberries

Chocolate Mousse*

Topped with shaved White Chocolate & a Pirouline Wafer

Raspberry Lemon Drop

*Yellow Cake layered with Lemon Mousse & Raspberry Preserves, topped
with Lemon Glaze & White Chocolate Curls*

August 18th - October 1st, 2023

Three Course Prix-Fixe Menu | \$40 per person | Vegetarian items available upon request.

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

Gratuity will be added to parties of 10 or more.