



SEASONAL OFFERINGS

\$65.00 per person, plus beverages, tax & service

First courses

roasted beets

Shaved Fennel, parmigiano reggiano, toasted pistachio, mostarda dressing

potage of winter squash

toasted pumpkin seeds, ginger-whipped goat cheese

dinner salad

Winter greens, shaved fennel, orange pistachio, grain mustard dressing

salt cod fritters

Sea vegetables, mortar & pestle garlic mayo

Main courses

porcini crusted filet mignon

black truffle agnolotti, wild mushroom fricassee, port wine foie gras sauce

pekin duck breast a la plancha*

Carolina gold rice, wild burgundian escargot red wine sauce

black pepper striped bass

brussel sprouts, wild oregon mushrooms, kombu dashi broth

cumin crusted lamb chops

raw chickpea hummus, marinated eggplant

Desserts

banana pecan bread pudding

House Made Banana Ice Cream, Dark Jamaican Rum Sauce

dark chocolate terrine

Extra Virgin Olive Oil and Cyprian Sea Salt

tj's soufflé cheesecake

caramel apple compote

lemon chiffon

buttered thyme crumb crust, summer berry coulis

***denotes gluten free menu items**

**The Chef always has a vegetarian option available for your guests. We will cater to any food restrictions your guests may have. Advance notice will allow us to be more creative with this special dish. Chef will always accommodate last minute notice on food allergies/restrictions.