

## **Cut On The Hour**

### **Chef's Amuse**

Warm Gougeres

### **To Start**

#### **Roasted Baby Beet Salad**

Tangerine-Kohlrabi Puree, Aged Balsamic

#### **House Made Tortelloni**

Italian Chestnut, Parmigiano Reggiano

#### **Korean Short Ribs**

Kochujang Aioli, Coriander, Young Scallions

### **The Mains**

#### **Charred Romaine & Organic Chicken**

Spicy Garlic Dressing, Parmigiano Reggiano

#### **Grilled USDA Prime Rib Eye**

Red Frill Mustard Greens, Shitake Mushrooms, Coriander

#### **Crispy Atlantic Black Bass**

Caramelized Cauliflower, Capers, Toasted Almonds, Saba

### **The Sweet**

Selection of House Made Ice Creams