



Restaurant & Lounge

RESTAURANT WEEK MENU OCTOBER 11 – 18 2025

DINNER \$60/PP

(excludes alcohol, tax and gratuity)

FIRST COURSE

(choose one)

Avocado Hummus

pepitas | crudité | grilled pita

Burrata Bowl

compressed melon | juicy cherry tomatoes | marinated olives | peppery arugula | golden Georgia olive oil
*Add Prosciutto +\$3

Sweet Chili Brussels Sprouts

sweet chili | pomegranate seeds | crispy rice paper

SECOND COURSE

(choose one)

Lobster Pappardelle

fresh pappardelle | asparagus spears | smoky fire-roasted corn | chef's mixed mushrooms
sweet blistered cherry tomatoes | tarragon cream sauce

*Vegetarian option available

Patagonian Salmon

pan-seared 8oz salmon filet | corn pudding | heirloom cherry salad | herb EVOO

Steak Frites

14oz NY Strip | caramelized onions & mushrooms | bordelaise sauce | pommes frites

THIRD COURSE

(choose one)

White Chocolate Blueberry Cheesecake

Valrhona Chocolate Cake

hazelnut chocolate crumble