

Monet

- Caviar & Pea Panna Cotta*
-
- Soup du Jour
-
- Tuna Tartare*
-
- Caprese Salad
-
- Beef Carpaccio*
-
- Beet Salad



- Lobster Risotto
-
- Soy Lime Braised Short Rib
-
- Squid Ink Pasta with Bottarga
-
- Dover Sole
-
- Filet Mignon



- Chocolate Lava Cake
-
- Caramel Apple Tart
-
- Cinnamon Roll
-
- Pumpkin Cheesecake

Monet



Picasso

Let Chef Daniel Hohng create a multi course menu this evening. Chef's Trust is required as he will prepare what he chooses to be the best in season and available at this time.

Van Gogh

- Caviar & Pea Panna Cotta*
-
- Soup du Jour
-
- Tuna Tartare*
-
- Caprese Salad
-
- Beef Carpaccio*
-
- Beet Salad



- Shrimp Agua Chile*
-
- Octopus Roll
-
- Seared Duck Liver
-
- Squid Ink Pasta with Bottarga
-
- Lobster Risotto



- Soy Lime Braised Short Rib
-
- Garden Melody
-
- Dover Sole
-
- Filet Mignon



- Chocolate Lava Cake
-
- Caramel Apple Tart
-
- Cinnamon Roll
-
- Pumpkin Cheesecake

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