



CHEF'S GOURMET TASTING MENUS

Enjoy an unforgettable culinary journey with our Chef's Gourmet Tasting Menus, thoughtfully crafted to showcase the finest seasonal ingredients and innovative techniques. Each course is designed to delight your senses and elevate your dining experience.

8 COURSE | 150

8 COURSE WITH WINE PAIRINGS | 220

8 COURSE WITH PREMIUM WINE PAIRINGS | 290

AMUSE BOUCHE

A STUDY OF OYSTERS

APPETIZER

FISH COURSE

VEGETABLE COURSE

PASTA COURSE

MEAT COURSE

DESSERT

5 COURSE | 100

5 COURSE WITH WINE PAIRINGS | 140

5 COURSE WITH PREMIUM WINE PAIRINGS | 180

AMUSE BOUCHE

APPETIZER

VEGETABLE OR PASTA COURSE

MEAT COURSE

DESSERT

Full Table Participation ~ Chef's Selection on all ingredients

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please notify your server of all food allergies prior to ordering.*

KENNETH NORCUTT ~ *Chef Proprietor/Wine Director*

TRACY SMITH ~ *Managing Proprietor*

ANDREW BUFFALINO ~ *Sous-Chef*

AMANDA GUEVARRA ~ *Pastry Chef*