

'Front of the House'

Interactive Dining

Amuse Bouche

Crab & Smoked Cheddar Melt

First Course

Choice of:

Trio of Shrimp

Shrimp & Avocado Spoon, Shrimp Soup, & Blackened Shrimp

Steak & Eggs

Fried Quail Eggs, Beef Tenderloin, Garlic Toast

Pan Seared Foie Gras, Cape Goose Berry Crouton & Truffle Foam

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Rum & Wild berry Smoothie

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Mains

Choice of

Salmon filet Infused with Tobacco Leaves \$50

Pepper Steak, Roast Garlic Merlot Reduction \$58

Venison Chateaubriand with a Peppercorn Béarnaise \$58

Muskovy Duck Breast with a Bourbon Fig Sauce \$60

Desserts

Black Forest Cake Soufflé

Pear Crepe with Saffron Cream

Chef Marcel Taillefer