



FIRST COURSE

please choose one

LOBSTER ROLL

buttered brioche | preserved meyer lemon | aioli | shallot | hackleback caviar

DUO OF OYSTERS

zoës rockefeller | raw oysters | pear and apple mignonette

HOUSE MADE TORTELLINI (V)

lemon and thyme ricotta | parmesan brodo

SECOND COURSE

LOBSTER BISQUE

butter poached lobster | fines herbes

THIRD COURSE

POACHED PEAR & BUTTERNUT SQUASH SALAD (V)

mixed greens | spiced nuts | chevre | maple tahini vinaigrette

INTERMEZZO

FRAMBOISE SORBET (V)

FOURTH COURSE

please choose one

SURF N TURF

petite filet | coldwater lobster tail | boursin potatoes | broccolini | sauce choron

CHEF'S BOWL

ora salmon | scallops | mussels | shrimp | tomato saffron dashi | fennel | sourdough | tonnato

ROASTED OYSTER MUSHROOM STRUDEL (V)

braised rainbow chard | chevre | melted leeks | saba

DESSERT

please choose one

STRAWBERRY MOUSSE WITH DARK CHOCOLATE CREMEUX

HONEY CHAI CRÈME BRÛLÉE