



# WINTER RESTAURANT WEEKS 2025

JANUARY 18TH - FEBRUARY 1ST

## OPTIONAL COURSE \$15

PAN SEARED DIVER SEA SCALLOPS  
ROASTED CORN, POBLANO AND BACON RISOTTO, CHILI OIL DRIZZLE

## FIRST COURSE

OYSTERS LADYBIRD  
FRIED OYSTER, SAFFRON BRAISED LEEKS, BÉARNAISE SAUCE

KOREAN BBQ PORK BELLY  
CHIVE WHITE RICE, CRISPY PORK BELLY, KOREAN BBQ SAUCE, CUCUMBER SALAD,  
SESAME SEEDS

TRUFFLE BURRATA SALAD  
ARUGULA, MARINATED BABY HEIRLOOM TOMATOES, TOASTED HAZELNUTS,  
TRUFFLE FIG BALSAMIC GLAZE

CHEF'S SPECIALTY SOUP OF THE DAY

## SECOND COURSE

CHORIZO STUFFED QUAIL  
DIABLO RICE, CHIPOTLE CREAM

FILET MIGNON  
5 OZ FILET, SMOKED CHEDDAR MASHED POTATOES WITH CHOICE OF COGNAC PEPPER,  
BÉARNAISE, OR ROQUEFORT SAUCE

*Upgrade: 7oz Filet +\$15 | 10oz Filet +\$21*

GRILLED SALMON  
SMOKED TOMATO PUREE, CHARRED BROCCOLINI, BASIL OIL, PARMESAN CRISP

4 CHEESE RAVIOLI  
PESTO CREAM SAUCE, BABY HEIRLOOM TOMATOES, FRIED LEEKS

## THIRD COURSE

NY STYLE CHEESECAKE  
APPLE PIE COMPOTE

TRADITIONAL TIRAMISU  
BOURBON CHOCOLATE SAUCE

## Menu Enhancements

6 OZ LOBSTER TAIL \$35  
TRADITIONAL OR SCAMPI

TWO SHRIMP \$11  
BLACKENED OR GRILLED

HORSERADISH CRUST \$8

BLACK TRUFFLE \$15  
FOIE BUTTER

KING CRAB LEGS \$50  
HALF POUND

3 OYSTERS LADYBIRD \$12