

CHEF'S SPECIAL | 3 COURSES

FIRST COURSE

ARGENTINE SALAD

Lettuce, Tomato, Onion, Olive Oil and Vinegar

— OR —

FRENCH ONION SOUP

Gruyère, Champagne, Homemade Bread

SECOND COURSE

RIB EYE 140Z

— OR —

SHORT RIB 240Z

DESSERT

CREME BRULEE

Orange Creme Brulee, Grand Marnier, Carajillo Ice Cream

— OR —

CHOCOLATE MOUSSE

Chocolate, Cassis, Coee Ganache, Munich Dunkel Beer Ice Cream and Jelly

Prices per person \$118 USD. Prices are in USD. Tax is included.

Notice: Consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your risk or foodborne illness.