

ROASTER TASTING | 5 COURSES

FIRST COURSE

EMPANADA

Ground Beef, Vegetables, Watercress, Creole Sauce

— OR —

CHARGRILLED AVOCADO

Olive Oil

SECOND COURSE

SPINACH SALAD

Roasted Beet, Orange Supreme, Parsley, Goat Cheese, Champagne Vinaigrette, Pistachios

— OR —

GREEK SALAD

Tomato, Cucumber, Onion, Kalamata Olives, Feta Cheese

THIRD COURSE

FRENCH ONION SOUP

Gruyère, Champagne, Homemade Bread

OR -

MUSHROOM POTAGE

Porcini, Portobello, Shitake, White Button, Cremini, Shimeji

FOURTH TIME

COLOSSAL SHRIMP 40z — OR — BABY LAMB 70z

DESSERT

PEACH

Grilled Peach, Almond Crumble, Vanilla Ice Cream

— OR —

VANILLA SOUFFLE

Blueberries Sauce Flambe with Bourbon, White Chocolate Ice Cream

Prices per person \$107 USD. With food pairing \$189 USD. Prices are in USD. Taxes is included.

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