

THURSDAY
7/30/26

3 COURSE PRIX FIXE

AVAILABLE THURSDAYS ONLY

“The Art of Simplicity”
Exceptional ingredients. Refined preparation.

\$55

FIRST COURSE

(Choose One)

CLASSIC CAESAR SALAD

*Crisp romaine hearts tossed with grated
Parmesan, garlic croutons, and traditional
Caesar dressing*

PAN SEARED PORK BELLY*

*Smoked bourbon glaze, duck fat confit onion,
onion puree, chervil*

ENTREE

(Choose One)

SCOTTISH SALMON

*Pan-seared Scottish salmon, cauliflower crème,
roasted cauliflower, pan-seared fingerling potatoes, fresh
Granny Smith apple salad, finished with nasturtium.*

FILET MIGNON – MCGREGOR PLATE

*6 oz center-cut filet mignon with creamy
mashed potatoes, grilled asparagus,
and classic Diane sauce.*

DESSERT

(Choose One)

TRIPLE CHOCOLATE CHEESECAKE

*Creamy dark chocolate cheesecake with Nutella,
chocolate cookie crumble, and chocolate sauce*

CREME BRÛLÉE

Vanilla Custard, Caramelized Sugar, Raspberry

DRINKS

(Choose One)

Iced Tea, Soft Drinks, Lemonade, or Coffee