



M E N U



AMUSE BOUCHE

grilled prawn arrabiata

* 2021 mulderbosh rose 10/38

SOUP

chef carr's potato & crab gnocchi

* 2019 nicolas savaughn blanc 12/42

BREADSERVICE

truffle & 4 year cheddar focaccia

GREENS

arugula, shallot, mint, mandarin orange,
champagne vinaigrette

* 2018 heller merlot 11/52

CHOICE OF ENTREE

seared scallops, angel hair aglio e olio,
red chili beurre blanc

or

6oz ribeye medallion, porcini & chanterelle ravioli,
sage beurre rouge

* 2019 groth pinot noir 16/88

FINALE

cupid's red velvet cake

* moet chandon 15/53

**wine recommendations from executive chef Albert Burrus*