

FINE DINING

FRIDAY, July 11

Thank you for joining us for Fine Dining. We're truly grateful for your visit and the opportunity to serve you. Our team and I are dedicated to providing an exceptional dining experience, and we sincerely hope we meet – and exceed – your expectations.

Enjoy your meal and thank you for being a part of our evening. - Pnina Peled

Our featured dishes today celebrate the vibrant flavors of fresh, summer fruit and vegetables, highlighting tomatoes, corn and peaches in a variety of creative preparations. From roasted to pureed, these ingredients are thoughtfully incorporated throughout the menu to compliment and elevate each protein. Expect fresh, colorful accompaniments that showcase the natural sweetness, earthiness, and tang of these ingredients – bringing balance, brightness, and a touch of indulgence to every plate. To enhance your dining experience, we've recommended wines to accompany each dish. These pairings are available for you to order at your pleasure.

Caesar

Endive, Egg, Anchovy, Parmesan, Tomato Coulis
Eloun Pinot Noir

Lobster

Crepe, Corn Reduction, Lemon Buerre Blanc
Banfi San Angelo Pinot Grigio

Braised Beef Short Ribs

Roasted Cherry Tomatoes, Tarragon Risotto
Daou Cabernet Sauvignon

- OR -

Sea Bass

Grilled Heirloom Tomato, Corn Fumet
Oyster Bay Sauvignon Blanc

Grilled Peach

Pastry Sheet, Grand Marnier Pastry Cream
Prosecco