

# GATSBY



THURS, FEB 13<sup>th</sup> - SUN, FEB 16<sup>th</sup>

**\$65 PER GUEST**

choice of prix fixe or a la carte

## INTRODUCTIONS

Choice of

**ROASTED BUTTERNUT SQUASH RAVIOLI** ♻️ | **\$22**

hazelnut brown butter, fried sage, shaved parmesan

**CABERNET-POACHED PEAR SALAD** ♻️🌿 | **\$17**

artisan lettuce, candied walnuts, blue cheese, maple-mustard vinaigrette

## DATING

Choice of

**PETIT FILET** 🌿 | **\$41**

6oz tenderloin, horseradish-whipped potatoes, asparagus, béarnaise

**LOBSTER MAC + CHEESE** | **\$45**

cavatappi pasta, butter-poached lobster, taleggio bechamel

## LOVE

**STRAWBERRY-CHOCOLATE GANACHE CAKE** ♻️ | **\$12**

raspberry coulis, vanilla chantilly cream

## HAPPILY EVER AFTER

**PINK DAISY** | **\$14**

sipsmith london dry gin, cointreau, raspberry, lemon

♻️ = VEGAN   ♻️ = VEGETARIAN   🌿 = GLUTEN FREE

PLEASE NOTIFY US OF ANY ALLERGIES

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness