

GATSBY



THURS, FEB 13th - SUN, FEB 16th

\$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

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