

— GATSBY —



FRI, FEB 13th - SUN, FEB 15th

\$69 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

♡ = PLANT-BASED ♣ = 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