

The Trendy Culinaire Graze – small plates \$ 80.00 per person

This is a more modern french inspired graze, with rich classic flavors with a modern approach everything is presented on small plates and is also a menu that works well in all seasons.

Beef Tenderloin + Pistachio Chimichurri + Fennel + Dill + Toasted Sesame Seeds +
Sweet Potato + Pickled Cucumbers

Fine Herb Crusted Sushi Grade Tuna “seared rare” + Sauce Nicoise + Smashed
Fingerling Potatoes + Haricot Verts + Lemon Agrumato Oil

Asparagus & Gruyere Tart

Grilled Cheese + Creamy Tomato Fennel Bisque Shooters

French Brochees Herb Boursin + Onion Jam + Roquefort + Tomato Jam

Roasted Red & Golden Beet Salad + Shaved Fennel + Rocket + Goat Cheese Fritter
+ Candied Walnuts + Sherry Walnut Vinaigrette