



Drink & Dine

3 COURSE DINNER SPECIAL WITH 375ml LAURENT PERRIER BRUT

DAILY FROM 4:00 - 6:00 PM*

*Available at the restaurant area only. Excludes Holidays and Special Events

FIRST

BLUE ICEBERG WITH BLUE CHEESE AND BACON
or
TUNA TARTARE WITH HASS AVOCADO

MAIN COURSE

8OZ WET-AGED BAVETTE
WITH TRUFFLE WEDGE FRIES AND
PARMESAN CHEESE

or

HALIBUT OVER ORZO PASTA, HEIRLOOM
TOMATOES & EDAMAME WITH CALDO SANTO

SWEET FINISH

STK DONUTS ACCOMPANIED
WITH SWEET DIPPING SAUCES

or

WARM CHOCOLATE CHIP COOKIE
WITH VANILLA ICE CREAM

\$89 PER PERSON++

++Price does not include taxes nor gratuities. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Some items may contain allergy related products. Please inform your server of any allergies.
No substitutions. Menu items are subject to change without previous notice.



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