



## SILVER MENU

FAMILY STYLE SHARING MENU

### Starters

#### BABY GEM CAESAR

Crunchy focaccia - Parmesan cheese

#### LIL' BRGS

Angus beef - truffled special sauce - sesame seed bun

#### JALAPEÑO PICKLED SHRIMPS

Cocktail sauce - lemon

#### CEVICHE

Chef's daily creation

### Mains

#### GRILLED NEW YORK STRIP

#### SEA BASS "A LA PLANCHA"

Crushed potatoes - tomatoes - almond vinaigrette

#### HERBS ROASTED CHICKEN

Asparagus - morel mushrooms jus

#### PUMPKIN RAVIOLI

Brown butter - sage - grapes - pinenuts

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#### SELECTION OF SIDE DISHES

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### Desserts

SELECTION OF HOME - MADE DESSERTS AND ARTISANAL ICE CREAM

Vegan options available on request

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

We cannot guarantee the absence of traces of nuts or other allergens. Please ask your server to assist you in making your selection.

Meat and fish brought in fresh by us, for market reason and for the preparation of raw dishes,

undergoes a preventative vacuum and a -20 least chiller in conformity with regulation.

Please inform your server of any food allergies or dietary restrictions.

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**GOLD MENU**  
FAMILY STYLE SHARING MENU

*Starters*

**BABY GEM CAESAR**

Crunchy focaccia - Parmesan cheese

**GOAT CHEESE CROQUETTES**

Truffle honey - fresh black truffle

**STEAK TARTARE & ROASTED BONE MARROW**

Toasted sourdough

**JALAPEÑO PICKLED SHRIMPS**

Cocktail sauce - lemon

**YELLOW FIN TUNA TARTARE**

Avocado - wonton crisps - soy - honey emulsion

*Mains*

**GRILLED BEEF FILLET**

**CEDAR PLANK SALMON**

Brown sugar rub - seasonal pickled vegetables

**LAMB RACK**

Roasted peppers - rosemary chickpea fries

**PUMPKIN RAVIOLI**

Brown butter - sage - grapes - pinenuts

**HERBS ROASTED CHICKEN**

Asparagus - morel mushrooms jus

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**SELECTION OF SIDE DISHES**

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*Desserts*

**SELECTION OF HOME - MADE DESSERTS AND ARTISANAL ICE CREAM**

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## PLATINUM MENU

A SELECTION OF OUR MOST LUXURIOUS DISHES FROM OUR MENU

### *Starter*

**CAVIAR BUMPS & CHAMPAGNE**

### *First Course*

**"FRUIT DE MER" SEAFOOD PLATTER**

Oysters - pickled shrimps - lobster - yellow fin tuna  
ceviche - mignonette - dijonnaise - cocktail sauce  
blinis - wonton - rice crisps

### *Mains*

**SPANISH LOBSTER LINGUINE**

"Fra Diavolo" spicy tomato sauce - garlic - white wine

**BUTCHER BLOCK SELECTION OF PRIME CUTS**

Grilled to perfection and served with signature butters  
homemade sauces - toppings and side dishes

### *Desserts*

A SWEET SHOW ON YOUR TABLE

**Vegetarian & vegan options available on request**

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