



THE PENTHOUSE

## AMUSE BOUCHE

MER BLEU OYSTER

*Mignonette, Wood Sorrel*

COMPRESSED WATERMELON

*Feta, Mint*

## FIRST

CHOICE OF

ENDIVE SALAD

*Red Grapes, Toasted Walnuts, Yellow Frissee, Calamansi Dressing*

WAGYU STEAK TARTAR

*Black Truffle, Fried Quinoa, Bone Marrow*

BEET AND GOAT CHEESE RAVIOLINI

*Wild Mushrooms, Fava Beans, Macadamia, Parmesan*

## SECOND

CHOICE OF

PRIME RIBEYE CAP

*Smoked Eggplant, Charred Brocolini, Jus*

MEDITERRANEAN BRANZINO

*Black Truffle Risotto, Asparagus, Leeks*

MAINE LOBSTER LINGUINI

*Lobster Reduction, Heirloom Tomatoes, Basil*

ROMANESCO CAULIFLOWER

*Sumac, Greek Yogurt, Almonds, Dates, Cilantro*

## DESSERT

CHOICE OF

DARK CHOCOLATE TRUFFLE CAKE

*Dark Chocolate Cake, Creamy Guittard, Chocolate Mousse*

RUSTIC APPLE TART

*Apples, Streusel Topping, Vanilla Ice Cream*

**\$95**

*Not Inclusive of Gratuity & Tax*