

CASUAL

choice of three courses \$125 / pp

CLASSIC

choice of four courses \$145 / pp

TIMELESS

choice of five courses \$170 / pp

FIRST

ICEBERG

green goddess | bacon | tomato | blue cheese

CHICORIES

camembert | broccoli | figs | black pepper

BEETS

espresso | radish | yogurt | sunflower

SMOKED TROUT

crème fraiche | potato | mustard | dill | roe

SQUASH

pomegranate | cashews | pepitas | apple | celery

TUNA

sundried tomato | olives | radicchio

SECOND

MUSHROOMS

ravioli | garum | pecorino

TROUT

artichoke | carrots | onions

SALMON

spiced grape | brussels spouts | olives

SCALLOPS

celery root | prosciutto | figs | radish

SABLEFISH

cannellini beans | celery root | ham | watercress

CRAB

risotto | green chili | lime | nori

THIRD

STRIP LOIN

soubise | potato | pearl onion

SHORT RIBS

braise | potato | carrots | turnips

LAMB SADDLE

carrots | garbanzo beans

LAMB SHANK

braise | romaine | carrots | eggplant

DUCK

plum | celery root | dates | dr. pepper

PORK BELLY

crispy | mushrooms | blanquette

FOURTH

CHOCOLATE

cherries | cocoa nibs | brown butter

“CHEESECAKE”

seasonal

TROPICAL FRUIT

coconut | passion fruit | mango

MELON

toasted rice | grapes | sake

PEAR

poached | pomegranate | hazelnuts | brown butter

KEY LIME

coconut | lime | graham

These sample menus are provided for illustrative purposes and are subject to adjustments based on seasonality, product availability, operational and dietary restrictions. We are pleased to offer customization to meet your specific requirements

TBGQ
chefs