

# The Gold Menu

## To Start

Hot Gougères | Gruyère

Wood Oven Baked Flat Bread | Za'atar Pesto | Halloumi

## The Salad (Family Style)

Caramelized Celery Root Agnolotti | Mascarpone | Parmigiano-Reggiano

Butter Lettuce Salad | Marinated Cherry Tomatoes | Herbed Vinaigrette

Heirloom Apple Salad | Fennel | Medjool Dates | Marcona Almonds

Steak Tartare | Marinated Capers | Dijon Mustard | Grilled Bread

## The Mains (Choice of)

U.S.D.A. Prime Petite Filet Mignon 170g | Nebraska

U.S.D.A. Prime Petite Cut New York Sirloin 220gr | Nebraska

U.S.D.A. Prime Rib Eye Steak 300g | Nebraska

Organic Baby Chicken | Wild Field Mushrooms | Natural Jus

Steamed Salmon 'Hong Kong Style' | Chili | Black Bean Soy

## From The Market

Roasted Butternut Squash | Lebnah

Grilled Vegetables | Green Harissa

Désirée Potato Purée

## Sauces

Béarnaise

House Made Steak

Argentinean Chimichurri

## The Sweet (Duo)

Toasted Dark Chocolate Brownie | Dulce de Leche

Banana Cream Pie | Banana Sorbet | Chocolate Pearls

Ben Small, Executive Chef