

Father's Day MENU

June 15, 2025 | Reception 5:30 pm - Seating 6 pm | \$110 per person + tax & gratuity
Bulleit Bourbon Pairing Available | \$135 per person + tax & gratuity

FIRST COURSE

Steak Tartar

crispy nori, truffle egg yolk, fried caper, Calabrian chili aioli

or

Tempura Deviled Eggs

caviar, fine herbs

SECOND COURSE

Fried Chicken Slider

kimchi, house made pickles, miso honey parker house roll

or

Pork Tonkatsu Sando

black garlic aioli, scallion, pickled ginger

ENTRÉE

Durham Ranch Wagyu Striploin NY

Nantes carrots, mushroom hunter sauce

or

Mero Seabass

salt spring mussels, Manilla clams, koji cream, spring vegetables, billi bi

DESSERT

Chocolate Lava S'mores Cake

toasted marshmallow, graham cracker, vanilla ice cream

or

Lemon Cheesecake & Chocolate Caramel Mousse

candied pistachio, cinnamon crisps