

THE
COMMONER

FIRST COURSE
shared

BEEF TARTARE

Deviled Egg Yolk, Grilled Rosemary Bread, Chervil Salad

SECOND COURSE

Choice of:

SCALLOPS

Risotto, Shiitakes, Sauce Ivoire
Pork Skin Crumble

PRIME RIB

Robuchon Potatoes, Creamed Spinach-Truffle Sauce
Parmesan Crust

CAVATELLI

Roasted Red Pepper Sauce, Manghego, Olives
Capers, Sun Dried Tomatoes

DESSERT

CHOCOLATE GANACHE

Milk Caramel, Feuilletine, Hazelnuts

\$85++ per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

**Sample menus only, our full menu is updated weekly to keep with fresh, seasonal ingredients.