

The Grand Table

Fine Dining Restaurant



APPETIZERS

Burrata & Heirloom Tomatoes <i>Basil oil, fleur de sel</i>	\$16
Seared Scallops <i>Cauliflower purée, crispy capers</i>	\$22
Charcuterie Board <i>Seasonal selection, house pickles</i>	\$28

MAINS

Dry-Aged Ribeye 12oz <i>Truffle butter, roasted bone marrow</i>	\$62
Pan-Seared Halibut <i>Saffron beurre blanc, haricots verts</i>	\$44
Wild Mushroom Risotto <i>Arborio rice, aged Parmesan, truffle</i>	\$36

DESSERTS

Chocolate Fondant <i>Vanilla bean ice cream, caramel</i>	\$14
Crème Brûlée <i>Classic vanilla, seasonal berries</i>	\$12

