

NIGHT *at* SEASONS

Chef's Dinner | 3 course pre-fix

STARTER

choice of one

CAESAR

baby gem lettuce | fried capers | grated egg yolk
garlic streusel | shaved parmesan

DEVEILED EGGS

smoked trout roe | celery leaf

HOUSE-MADE RICOTTA

caramelized agave | rosemary | lemon zest
grilled sourdough

MAINS

choice of one

ROASTED SALMON*

beet cream | couscous pearls | fennel
preserved lemon

MARY'S HEARTH ROASTED CHICKEN

charred carrot emulsion | toasted farro
roasted squash | spiced pecans

STEAK FRITES*

prime flat iron | french fries | choice of one sauce: a-2 sauce
horseradish cream | truffle aioli | chimichurri

DESSERT

choice of one

ORANGE RICOTTA DOUGHNUTS

salted caramel | seasonal jam | powdered sugar

EARL GREY CREME BRULEE

salted caramel | fresh berries | white chocolate milk crumble

55++ per person

 LACTOSE FREE  VEGAN  GLUTEN FREE  VEGETARIAN

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness