

THE  
**COMMONER**

FIRST COURSE

**LITTLE GEM**

Meyer Lemon, Toasted Breadcrumb, Pistachio, Manchego

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

\$75++ 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.