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# DINE TO DONATE

JANUARY 17<sup>TH</sup> – 26<sup>TH</sup>

DINNER PRIX FIXE - \$60/PP

## FIRST COURSE CHOOSE ONE:

### CANNON COVE OYSTERS

pink peppercorn-cucumber  
mignonette, lemon, elderflower, basil

### BUTTERNUT SQUASH SOUP

lamb ragout, ras el hanout, pumpkin  
seeds, crispy sage

### BLUEFIN TUNA TARTARE

kiwi, avocado, cucumber, black  
garlic, shiitake mushrooms, cilantro

### SEA SCALLOPS

apple, celery root, brown butter,  
lemon zest, crispy ham, basil

### PEAR AND BLUE CHEESE SALAD

boston lettuce, arugula, pickled red onion balsamic  
reduction, candied walnuts, tarragon

## SECOND COURSE CHOOSE ONE:

BRAISED SHORT RIB baby carrot, onion, beef jus

CHICKEN BREAST pommes puree, brussel sprouts, chicken jus

BRANZINO FILET beurre blanc, sweet stem cauliflower

GRILLED SHRIMP tomato sauce, grilled sourdough

CLAMS AND MUSSELS white wine sauce, toasted baguette

12 OZ NY STRIP (+\$54) roasted mushrooms, chimichurri

## ADD ONS:

KALUGA BLACK CAVIAR (+\$30)

WINTER BLACK TRUFFLES (+\$24)

SEARED FOIE GRAS: apple, basil (+\$34)

LOBSTER: lemon beurre monte (+\$28)

## THIRD COURSE CHOOSE ONE:

### CREME BRULEE

pumpkin pie puree,  
sweet carrot creme,  
roasted pepitas

### SORBET TRIO

please ask your  
server for flavors

### CARAMEL APPLE

caramel mousse,  
apple compote, dulcey  
chantilly