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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

**CARAMELIZED CAULIFLOWER**

labneh, pinenut, golden raisin,  
olive, aleppo chili, dill, mint

**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, dulcely  
chantilly

*A 20% gratuity will be added to this check for your convenience.*