



La Residence

\$65 PER PERSON
4 COURSE MENU
NON INCLUSIVE OF
TAX, GRATUITY, BEVERAGES
AVAILABLE FROM 5-9PM

Amuse Bouche



Butternut Squash Soup

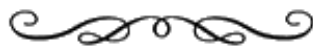
CRISPY PARMESAN & APPLE SALAD, WHITE TRUFFLE OIL

Baby Arugula Salad

SHAVED MELON, CILANTRO, COCONUT, PUMPKIN SEEDS, CURRY DRESSING

Beet Cured Salmon

CONFIT CITRUS SALAD, HORSERADISH & GOAT CHEESE,
CRISPY PARSNIPS, WHITE CHOCOLATE OIL



Beef Tenderloin

POTATO GRATIN, BABY ROOT VEGETABLES, COLLARD GREENS,
HUCKLEBERRY SAUCE

Seared Yellow Fin Tuna

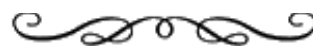
FREGOLA PASTA WITH FAVA BEANS & RADICCHIO, HEDGE HOG MUSHROOMS,
SMOKED CAVIAR, SWEET CORN CRÈME

Risotto

BUTTERNUT SQUASH, CHESTNUTS, SPINACH, SHIMEJI MUSHROOMS,
PARSNIP CREAM, ASIAGO CHEESE, TRUFFLE OIL

Ashley Farm Chicken Breast

ROASTED GARLIC MASHED POTATOES,
SAVOY WITH BABY TURNIPS & CIPPOLINI ONIONS,
BLACK TRUMPET MUSHROOMS, SMOKED OIL, PEPPERCORN VELOUTÉ



Chocolate Mousse

WITH CINNAMON MANGO SAUCE, SPICED CHANTILLY

Lemon Crème Brûlée

SAGE SHORTBREAD COOKIE, FRESH FRUIT

Champagne Float

VANILLA ICE CREAM, CHOCOLATE-COVERED STRAWBERRY, SLICED ALMONDS

* NO SUBSTITUTIONS