

Cathédrale

Based on a 2-hour seating • Menu is served family-style
\$125++ Per Person

Appetizers

Select Three • Additional Selections \$10 per person

Warm Dates Marcona Almonds, Roquefort Cheese ^{gf veg}

Hamachi Crudo Florence Fennel, Citrus, Black Olive Oil ^{gf *}

Yellowfin Tuna Cru Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve *

Burrata Marinated Peppers, Lemon Thyme, Chickpea Pancake ^{gf}

Grilled Hen of the Woods Mushrooms Rocket Arugula, Basil Pesto ^{gf v}

Baby Lettuce Salad Radish, Pea Confit, Cucumber, Sherry Vinaigrette ^{gf v}

Tomato Provençal Capers, Shallot, Champagne Vinegar ^{gf v}

Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Upgrade Your Selections:

Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips (+\$12 supplement) ^{gf *}

King Crab & Lobster Cocktail Avocado, Butter Lettuce, Celery Root Remoulade (+\$15 supplement)

Entrées

Select Three • Additional Selections \$10 per person

Zucchini Ragôut Red Quinoa, Squash Blossom Pesto, Lemon Yogurt ^{gf veg}

Pané Diable Breaded Chicken Breast, Mustard, Endive, Asian Pear

Brick Oven Chicken Spring Onion, Kishka, Morel Mushroom, Chasseur Sauce

Faroe Island Salmon Baby Leeks, Sun Gold Tomatoes, Couscous, Salsa Verde *

Black Truffle Rigatoni French Butter, Parmesan, Cracked Pepper ^{veg}

Grilled Branzino Capers, Baby Greens, Preserved Lemon ^{gf}

Upgrade Your Selections:

Lamb Chops Vadouvan, Honey Nut Squash, Fig & Olive Tapenade (+\$15 supplement) *

Filet Mignon 'Banquiere' Paris Mushroom Duxelle, Bordelaise (+\$10 supplement) ^{gf *}

Prime Aged Ribeye Rotisserie Leeks, Sauce Vert (+\$15 supplement) ^{gf *}

Sides

Select Two • Additional Selections \$8 per person

Garnet Sweet Potato ^{gf veg}

Wild Mushrooms ^{gf v}

Sautéed Spinach ^{gf veg v}

Couscous Jardinière ^v

Macaroni & Ham Gratin (can be prepared without ham)
(add Black Truffle +MP supplement)

Desserts

Chef's Selection

gf - gluten-free veg - vegetarian v - vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All menu items are subject to change according to seasonality and availability

Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge