

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 ^{*}
Handmade Burrata Marinated Peppers, Lemon Thyme, Chickpea Beignets ^{gf}
Roasted Summer Vegetables Zucchini, Beets, Baby Carrots, Pistachios, Greek Yogurt ^{gf v}
Baby Lettuce Salad Radish, Pea Confit, Cucumber, Sherry Vinaigrette ^{gf v}
Caesar Della Casa Romaine Hearts, Croutons, Classic Dressing ^{gf}
Tomatoes Mykonos Red Onion, Cucumber, Kalamata Olives, Feta ^{gf v}
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Upgrade Your Selections:

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

Entrées

Select Three • Additional Selections \$10 per person

- Zucchini Ragôut** Red Quinoa, Squash Blossom Pesto, Lemon Yogurt ^{gf veg}
Lemon Oregano Chicken Olives, Potatoes, Salsa Verde, Spring Onions
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 Grilled Haricot Verts, Mint, 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
Baked Zucchini & Tomato ^{gf v}

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