

# Cathédrale

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

## Appetizers

Select Three • Additional Selections \$10 per person

**Mediterranean Meze** Chickpea Hummus, Tzatziki, Red Pepper Feta, Freshly-Baked Pita

**Warm Dates** Marcona Almonds, Roquefort Cheese <sup>gf veg</sup>

**Hamachi Crudo** Florence Fennel, Citrus, Black Olive Oil <sup>gf \*</sup>

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

**Fluke Crudo** Watermelon, Capers, Lemon, Mint \*

**Handmade Burrata** Marinated Peppers, Lemon Thyme, Chickpea Beignets <sup>gf</sup>

**Roasted Summer Vegetables** Zucchini, Beets, Baby Carrots, Pistachios, Greek Yogurt <sup>gf v</sup>

**Baby Lettuce Salad** Radish, Pea Confit, Cucumber, Sherry Vinaigrette <sup>gf v</sup>

**Caesar Della Casa** Romaine Hearts, Croutons, Classic Dressing <sup>gf</sup>

**Tomatoes Mykonos** Red Onion, Cucumber, Kalamata Olives, Feta <sup>gf v</sup>

**Octopus Grillé** Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

### Upgrade Your Selections:

**Steak Tartare** Horseradish, Olive Tapenade, Gaufrette Chips (+\$12 supplement) <sup>gf \*</sup>

## Entrées

Select Three • Additional Selections \$10 per person

**Zucchini Ragôut** Red Quinoa, Squash Blossom Pesto, Lemon Yogurt <sup>gf veg</sup>

**Lemon Oregano Chicken** Olives, Potatoes, Salsa Verde, Spring Onions

**Moroccan Prawns** Cucumber, Cherry Tomato, Parsley, Red Wine Vinaigrette

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

**Black Truffle Rigatoni** French Butter, Parmesan, Cracked Pepper <sup>veg</sup>

**Grilled Branzino** Capers, Baby Greens, Preserved Lemon <sup>gf</sup>

### Upgrade Your Selections:

Meyer Ranch All Natural Premium Meats served with Roasted Tomato, Garlic, Greek Oregano

**8oz. Filet Mignon** (+\$10 supplement) <sup>gf \*</sup>

**Double-Cut Lamb Chops** (+\$15 supplement) \*

**14oz. NY Strip** (+\$15 supplement) <sup>gf \*</sup>

**Prime Aged Ribeye** (+\$15 supplement) <sup>gf \*</sup>

**48oz. Mishima Reserve Wagyu Tomahawk** <sup>gf \*</sup>

Woodford Reserve Baccarat, Spring Onions, Fondant Potatoes

(+\$275 supplement per steak)

Ask about Custom-Stamping

## Sides

Select Two • Additional Selections \$8 per person

**Garnet Sweet Potato** <sup>gf veg</sup>

**Wild Mushrooms** <sup>gf v</sup>

**Sautéed Spinach** <sup>gf veg v</sup>

**Vegetable Couscous** <sup>v</sup>

**Baked Zucchini & Tomato** <sup>gf v</sup>

## 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