

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
Hamachi Crudo Baby Fennel, Blood Oranges, Black Olive Oil ^{gf} *
- Yellowfin Tuna Tartare** Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve *
- Handmade Burrata** Marinated Peppers, Lemon Thyme, Chickpea Beignets ^{gf}
Baby Lettuce Salad Radish, Cucumber, Sherry Vinaigrette ^{gf} v
- Caesar Della Casa** Romaine Hearts, Croutons, Classic Dressing, Parmigiano Reggiano ^{gf}
Tomatoes Mykonos Red Onion, Cucumber, Kalamata Olives, Feta, Capers ^{gf} v
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Upgrade Your Selections:

- Wagyu 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 ^{gf}
Faroe Island Salmon Baby Leeks, Sun Gold Tomatoes, Couscous, Salsa Verde *
- Black Truffle Rigatoni** French Butter, Parmigiano Reggiano, Cracked Pepper ^{veg}
Grilled Branzino Capers, Baby Gem, Oregano, Preserved Lemon ^{gf}
Maine Lobster Cresta Di Gallo Squid Ink Pasta, Heirloom Cherry Tomatoes, Fino Verde Basil

Upgrade Your Selections:

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

- 8oz. Filet Mignon** (+\$12 supplement) ^{gf} *
- Double-Cut Lamb Chops** (+\$15 supplement) *
- 14oz. NY Strip** (+\$15 supplement) ^{gf} *
- 22oz. Ribeye** (+\$15 supplement) ^{gf} *
- 48oz. Mishima Reserve Wagyu Tomahawk**
Woodford Reserve Baccarat, Spring Onions, Fondant Potatoes (+\$275 supplement) ^{gf} *

Ask about Custom-Stamping

Sides

Select Two • Additional Selections \$8 per person

- Garnet Sweet Potato** ^{gf} veg
Wild Mushrooms ^{gf} v
Sautéed Spinach ^{gf} veg v
Vegetable Couscous 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