
**ALL COURSES ARE BUILT TO SHARE, PLEASE
GET COZY AND ENJOY YOUR PERSONAL
FAMILY DINING EXPERIENCE IN THE
BRASSERIE DOME**

FIRST

Antipasto Board

*meats, cheeses, pickled vegetables,
grilled sourdough bread,
olives, nuts*

SECOND

Seafood

*Bouillabaisse
tomato broth,
mussels, shrimp,
scallops*



THIRD

The Feast of Meat- *~ sliced tomahawk & cornish hens -
served with smoked carrots, miso maple squash,
marinated mushrooms, salt & rosemary roasted beets,
lemon herb fingerlings, sourdough rolls,
traditional stuffing, charred basil pesto, rosemary jus*



DESSERT

Chocolate Fondue

*housemade marshmallows, fresh fruit, biscotti,
angel food cake*

\$95 per person

Bookings can be made a minimum of 24 hours in advance

Minimum of 6 guests per booking to a maximum of 10

Allergies must be disclosed upon booking