



# FALL FEAST 3-COURSE MENU

\$40 PER PERSON BEFORE 6PM // \$45 PER PERSON AFTER 6PM

## · FIRST ·

### SH SALAD

Missing Ingredient greens, maple dijon vinaigrette,  
spiced pecans, Green Dirt Farms fresh cheese,  
roasted winter squash, dried cranberries

### WAGYU MEATBALLS

coriander, piri piri, ponzu mayo, pickled ginger, crispy rice noodles

### GNOCHETTI

veal ragu, fresh cheese, roasted garlic, mint & basil

### WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

## · SECOND ·

### 7 OZ. FILET MIGNON\*

Robuchon whipped potatoes, wild mushroom risotto,  
or seasonal vegetable

### 12 OZ. WET AGED KANSAS CITY STRIP\*

Robuchon whipped potatoes, wild mushroom risotto,  
or seasonal vegetable

### HANGER STEAK\*

black peppercorn crusted, gruyère spaetzle, herb chutney,  
sourdough crumble, tempura-fried onion ring

### ORA KING SALMON\*

creamed savoy cabbage, lobster dumpling, maitaise sauce,  
hackleback caviar

## · THIRD ·

### MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam,  
crème fraîche ice cream, meringue

### COFFEE & COOKIES

coffee mousse, dark chocolate magic shell,  
heath bar, fudge flakes, oreo cookies

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.