



GROUP DINING MENU
Select Three Items per Course
\$85 per person, tax & gratuity additional

Appetizers

Celery Root & Apple Soup
Chestnut Confit

Beets, 'Cuit Et Cru'
Lettuce coulis, Ricotta salata

db Market Salad
Kohlrabi, Radishes

Pâté En Croûte
Guinea Hen, Foie Gras, Huckleberry Compote

Maine Lobster
Heirloom tomato, Zucchini, Avocado, Eggplant Mayonnaise
(\$5 Supplement)

Main Course

Burrata Tortelli
Cherry Tomatoes, Eggplant, Basil

Lightly Smoked Halibut
Brussels Sprouts, Shallots Confit

Sautéed Striped Bass
Fennel, Carrot Mille Feuille, Roasted Citrus Jus

Slow Roasted Chicken
Swiss Chard, Chanterelle Mushrooms

Hanger Steak
Glazed Salsify, Shallots sauce

THE ORIGINAL db BURGER
Sirloin Burger Filled with Braised Short Ribs
Foie Gras and Black Truffle, Parmesan Bun, Pommes Frites
(\$20 Supplement)

Dessert

Plum Clafoutis
Vanilla Custard, Plum Carpaccio, Gingersnap Ice Cream

Chocolate Fondant
Vanilla Ice Cream

Assiette De Fromages
Fruit Chutney, House Baked Bread

All menus are seasonal and subject to change.