R|S

PRIME RIB & JAZZ

Our Prime Rib is Cut in a Silver-Plated Mid-Century Carving Trolley

PREMIER PLATS

SOUPE À L'OIGNON GRATINÉE
classic french onion soup

TUNA TARTARE
avocado, ponzu sauce, micro greens

WEDGE SALAD
iceberg lettuce, thick cut applewood smoked bacon, house ranch dressing, Roquefort cheese, cherry tomatoes, chives

DEUXIEME PLATS

PRIME RIB ROAST
twice baked potato, vegetable
horseradish cream sauce, au jus

LES DESSERTS

CREME BRULEE
vanilla bean, caramalized raw sugar

VALRHONA CHOCOLATE LAVA CAKE
vanilla bean ice cream

PARIS-BREST
puff pastry, toasted almond, almond mousse

$85 Per Person

**Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness*