

5:00p-9:00p | \$139 per person

1st Course choice of **Angels on Horseback** Toro Tuna Tartare Prime Tenderloin Carpaccio Truffle, yuzu, furikake, East coast oysters, Micro arugula, Cypress salt, wilted spinach, Pernod, cucumber, soy "caviar" Queen Creek olive oil, Nueske's bacon Parmigiano-Reggiano 2nd Course Roasted Beet Salad Lobster Consommé **Heirloom Tomato Salpicon** Crispy goat cheese, haricot Matignon, fennel, leek, Smoked Marcona almonds, vert, sunflower seeds, shrimp and lobster tarragon, ajvar, dukkah spiced yogurt "sausage" sherry reduction 3rd Course

Butter Roasted Lobster

Lobster mashed potato, grilled asparagus, lobster butter

Spiced Half Rack of Domestic Lamb

Moussaka, red wine sherry-poached figs, hazelnuts, sherry gastrique

_____4th Course_

choice of

Grilled Prime Filet Mignon

Shitake scallion potato croquette, charred broccolini, truffle sabayon

Risotto ala Milanese

Honey vanilla date compote

Tahitian Vanilla Crème Brûlée & Fresh Berries

Layered Chocolate Cheesecake & Strawberry Mousse Heart with Passionfruit Foam

Reservations required: differentpointeofview.com or 602-866-6350