



COUNTDOWN MENU

65 per person

(Does not include beverage, tax or gratuity)

CHEF AMUSE

Black Truffle Cheese Fritters * 

APPETIZER

J&G Chopped Salad  

Frisée, Arugula, Pecans, Blue Cheese

or

Charred Corn Ravioli 

Cherry Tomato, Basil Fondue

ENTREE

Roasted Blackened Free-Range Chicken

Sweet Ginger Puree, Bok Choy, Lime Vinaigrette

or

Marinated Prime Flat Iron Steak *

Broccoli Condiment, Golden Garlic, Chili

 **Gluten Free**

 **Vegetarian**

*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.