

# 5 YEAR ANNIVERSARY TASTING MENU

IN CELEBRATION OF OUR 5 YEAR ANNIVERSARY, THE 4 STAFF MEMBERS THAT HAVE BEEN HERE SINCE THE BEGINNING HAVE CHOSEN THEIR FAVORITE DISHES FOR YOU... PLEASE SELECT ONE FROM EACH COURSE. ENJOY!

## FIRST COURSE:

### *BEEF TARTARE*

JAPANESE MUSTARD, COMPRESSED CUCUMBER, SCALLION WINGS  
OR

### *LEMON SHRIMP RISOTTO*

TOMATO CONCASSE, CHIVE, LEMON ZEST, PARMESAN

## SECOND COURSE:

### *SEARED TUNA*

PEARL PASTA, HONSHIMEJI, EDAMAME, YUZU-MOROMI  
OR

### *ALASKAN HALIBUT*

BRAISED NAPA CABBAGE, PICKLED HONSHIMEJI, SAKE-BLACK BEAN

## MAIN COURSE:

### *ROAST DUCK BREAST*

SWEET POTATO PUREE, TARRAGON CREAMED CORN, BANYULS  
OR

### *BEEF RIBEYE IN TWO PREPARATIONS*

THREE POTATO HASH, HARICOT VERT, RED PEPPER, RED WINE JUS

## DESSERT:

### *WHITE CHOCOLATE PEPPERMINT PYRAMID*

PEPPERMINT BROWNIE, CRÈME BRULEE CENTER, RASPBERRIES  
OR

### *STRAWBERRY SHORTCAKE*

FEUILLE DE BRICK, STRAWBERRY YOGURT, VANILLA PANNA COTTA

4 COURSE ANNIVERSARY MENU - \$40 PER PERSON  
(PLUS TAX & GRATUITY)

DEVEREAUX'S ULTIMATE MENU - \$120 PER PERSON  
(PLUS TAX & GRATUITY)

\*CHEF'S TASTING MENUS ARE AVAILABLE TO YOUR ENTIRE TABLE ONLY\*

\*AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE\*