

S T U D I O



FATHER'S DAY



HANGER STEAK & GRILLED IBERIAN PORK SHOULDER  
roasted potatoes, béarnaise sauce

GRILLED SWORDFISH STEAKS & SCALLOPS  
asparagus, citrus butter

SEAFOOD STATION  
spicy horseradish cocktail sauce

TOMATO MOZZARELLA PANZANILLA SALAD

SUMMER MELON SALAD  
soppressata salami, arugula, garden mint

CHEESE STATION  
artisan breads

OMELET STATION  
bacon, sausage

TUNA POKE STATION  
sushi rice, blistered shisito peppers, goma wakame, radish, carrot kimchee

D E S S E R T

By Chef Lee Smith

CHEESE TOMATO DANISH

CROISSANTS

PAIN AU CHOCOLATE

ALMOND CROISSANTS

PECAN CHOCOLATE BOURBON CAKE

BUCHERONDIN GOATS CHEESE HONEY CRISP APPLE TART

BLUEBERRY CUSTARD TARTS

PEACH COBBLER AND VANILLA ICE CREAM

HOMEMADE SNICKERS

one hundred sixty dollars per person  
includes a 750ml of vueve clicquot per couple