

CHEF'S TABLE Six Course Prix Fixe Menu

Elevate your evening to extraordinary!

Welcome to one of our three exclusive Chef's Tables at Chops City Grill.

If you choose, your table can participate in an elegant 6 course prix fixe dinner menu at an incredibly discounted price.*

At The Chef's Table enjoy a slower paced dining experience with a welcome cocktail, 4 dining courses paired with wine and dessert course.

65 per person

**Entire table must participate*

WELCOME COCKTAIL

1776 Rye Whiskey, Punt e Mes, Lucano Amaro, Orange and Mint Bitters

SECOND COURSE

Lobster, Jumbo, King And Stone Crab Cake With A Sauce Of Roasted Sundried Tomatoes, Garlic And Champagne

Thomas Schmitt, Riesling, Qualitatswein, Rheingau 2017

THIRD COURSE

Fresh Cauliflower Risotto, Wild Mushroom Sauté

El Coto, Blanco, Rioja, Spain 2018

FOURTH COURSE

Black Pepper Seared Tuna With Fresh Blackberry Yuzu Soy, Organic Veggie Stir Fry

Louis Jadot, Pinot Noir, France 2016

FIFTH COURSE

Sliced Snake River Valley Gold Wagyu Tri-Tip, House Cut French Fries, White Truffle Bearnaise

Baca, "Cat's Cradle", Zinfandel, Rockpile, Sonoma County, California 2016

DESSERT COURSE

Fresh Key Lime Pie With Yuzu And Blueberry

Coffee