



## CHEF'S TASTING MENU

Chef Wesley Willard

\$65 per guest | \$95 with wine pairing

### FIRST COURSE

*choice of one:*

Caramelized Onion & Mushroom Tart  
*truffle honey, frisee*

Potato-Leek Soup  
*lardon, crispy shallot*

Tartare de Boeuf  
*HWD tenderloin, dijon, cornichon, brioche*



### SECOND COURSE

*choice of one:*

Pan-Seared Grouper  
*creamed leeks, herb butter*

Coq Au Vin  
*pommes purée, forest mushroom,  
red wine jus*

HWD Hanger Steak  
*potatoes au gratin, brandy peppercorn sauce*



### THIRD COURSE

*choice of one:*

Chocolate Pot de Crème  
*toasted hazelnut, chantilly cream*

Creme Brûlée Cheesecake  
*salted caramel, fresh berries*