CHEF’S THREE COURSE TASTING MENU  $70.00 per person
No Substitutions or Menu Modifications Please

Starters

CHILLED AVOCADO & SUMMER VEGETABLE SOUP

HEIRLOOM TOMATO GREEK SALAD & ARTICHOKE BRUSCHETTA
Cucumber, Toy Box Peppers, Taggiasca olives, Feta, Oregano-Red Wine Vinaigrette

STONE FRUIT & PROSCIUTTO SALAD
Burrata Cheese, Almond Crisp, Petite Summer Lettuce, Banyuls Vinaigrette

CRISPY SOFT-SHELL CRAB & GREEN PAPAYA SALAD
Mango, Roasted Peanuts, Thai Herbs, Kohlrabi, Bird’s Eye Chilis, Lime Aioli

BUTTERMILK FRIED CHICKEN & SUMMER MELON SALAD
Creamy Slaw, Honey Mustard, Citrus Vinaigrette, Cilantro

YELLOWFIN TUNA TARTARE & CHILLED SOBA NOODLES
Sesame Nori Cracker, Tobiko Caviar, Shiro Miso, Quail Egg, Yuzu Aioli

Entrées

PORCINI MUSHROOM RAVIOLI & CRISPY EGGPLANT PARMESAN
Tomato Jam, Sweet Corn Sauté, Goat Cheese, Basil Pesto, Truffled Beurre Blanc

GRILLED BEEF TENDERLOIN & GORGONZOLA SOUFFLÉ
Heirloom Tomatoes, Broccolini, Mushroom Roast, Bacon Lardons, Red Wine Jus

SPICE ROASTED CABRILLA GROUPER & CRISPY CALAMARI
Fingerling Potatoes, Chardonnay Braised Artichokes, Saffron Remoulade, Tomato Fondue

FLASH SEARED BLUEFIN TUNA & SHRIMP DUMPLINGS
Bok Choy Sauté, Soy Braised Mushrooms, Citrus Glaze, Chili Aioli

HONEY ROASTED DUCK BREAST & LEG CONFIT
Fruited Pearl Pasta, Italian Black Kale, Tart Cherry Compote, Toasted Almonds

PRIME SKIRT STEAK & CRISPY CHILE RELLENO
Spring Vegetable Ratatouille, Pepper Jack Cheese, Guajillo Sauce, Sungold Tomatoes, Chimichurri

Desserts

TOASTED ALMOND TRES LECHE CAKE
Nectarine Jam, Raspberries, Crème Fraîche

S’MORES
Milk Chocolate Mousse, Graham Cracker Crumble, Toasted Meringue

MARKET SUNDAE
Strawberry Ice Cream, Snickerdoodle Crunch, Balsamic Glaze

A 3% Surcharge Will Be Added to Each Bill to Cover Increasing Operations & Labor Costs

JIMMY GARCIA | SOUS CHEF