

CHEF'S THREE COURSE TASTING MENU \$70.00 per person

No Substitutions or Menu Modifications Please

Starters

CHILLED HEIRLOOM TOMATO GAZPACHO

Cilantro Marinated Shrimp, Sweet Corn, Avocado, Grilled Peppers, Spiced Corn Chips

LOCAL GRAPEFRUIT & AVOCADO SALAD

Arugula, Frisée, Fennel-Goat Cheese, Toasted Pistachios, Wild Flower Honey, Dates

BLT SALAD & AGED WHITE CHEDDAR GRILLED CHEESE

Braised Bacon, Heirloom Tomatoes, Corn, Romaine, Creamy Pepper Dressing

TEMPURA SOFT SHELL CRAB & FRENCH MELON

Thai Herbs-Cabbage Slaw, Spiced Peanuts, Lime Vinaigrette

BLUE CHEESE SOUFFLE & LOCAL FIGS

Spiced Fig Jam, Butterleaf Wedge, Candy Snap Grapes, Coriander Scented Almonds

BLUEFIN TUNA TARTARE & SESAME-NORI CRACKERS

Shaved Radish Salad, Shiro Miso, Cucumber Sunomono, Rice Wine Vinegar, Yuzu Aioli

Entrées

GRILLED BEEF RIBEYE CAP STEAK & TWICE BAKED POTATO

Broccolini, Mushroom Roast, Aged White Cheddar, Crispy Bacon

MISO MARINATED SEA BASS & RAMEN NOODLES

Sugar Snap Peas, Hon Shimeji Mushrooms, Bok Choy Sauté, Five Spiced Dashi Broth

FLASH SEARED TUNA & GINGER FRIED RICE

XO Roasted Eggplant, Green Bean Stir-Fry, Nueske Ham, Sweet Chili Sauce

SWEET CORN RAVIOLI & CHANTERELLE MUSHROOMS

Heirloom Cherry Tomatoes, Summer Squash Salad, Broccolini, Truffle Butter

VEAL SCHNITZEL & UP EGG

Garlic Whipped Potatoes, Italian Black Kale, Olive Oil Roasted Tomatoes, Hollandaise

CABERNET BRAISED SHORT RIBS

Sweet Onion-Potato Puree, Spinach Sauté, Italian Sweet Long Peppers,

Desserts

BAKED ALMOND-BLUEBERRY TART

Whipped Mascarpone, Honey-Lemon Anglaise

MILK CHOCOLATE MOUSSE BAR

Caramel Corn, Bailey's Chocolate Sorbet

MANGO-PASSIONFRUIT SORBET

Coconut Tapioca, Matcha Rice Chip

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