

3 Course Chef's Tasting Menu

\$52

Fresh Baked Corn Muffins

Starter

Choice Of

CHILLED HEIRLOOM TOMATO GAZPACHO

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

or

OAK ROASTED TURKEY CAESAR SALAD

Chopped Egg, Corn, Capers, Feta, Spiced Sourdough Croutons

or

FARMERS MARKET VEGETABLE SALAD

Baby Field Lettuce, Tomato, Avocado, Toy Box Peppers, Herb-Buttermilk Dressing

or

LOCAL MELON & FIG SALAD

Butterleaf Lettuce, Candy Snap Grapes, Whipped Goat Cheese, Coriander Almonds

Entrée

Choice Of

GRILLED BEEF RIBEYE CAP STEAK & YUKON POTATO SOUFFLE

Broccolini, Mushroom Roast, Aged White Cheddar, Tomato Jam, Cabernet Reduction

**Steak Will be Served Medium Rare-Medium*

or

CHILLED BLUEFIN TUNA & SOBA NOODLES

Pickled Mushrooms, Japanese Cucumbers, Golden Pea Shoots, Ginger-Soy Vinaigrette

or

CAVATELLI PASTA & ROASTED SUMMER VEGETABLES

Braised Artichokes, Gold Bar Squash, Taggiasca Olives, Heirloom Tomato Emulsion

or

ROASTED DUCK BREAST & LEG CONFIT

Cider Whipped Sweet Potatoes, Italian Black Kale, Tart Cherry Preserves, Duck Jus

Dessert

Choice Of

MILK CHOCOLATE MOUSSE BAR

Caramel Corn, Chocolate-Bailey's Whipped Cream

or

BAKED ALMOND-BLUEBERRY TART

Honey-Mascarpone, Meyer Lemon Anglaise