

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

No Substitutions or Menu Modifications Please

Starters

BRAISED PORK POZOLE

Hominy, Roasted Chiles, Pepper Jack Cheese, Spiced Corn Chips

BABY BEET, AVOCADO & LOCAL CITRUS

Purple Haze Goat Cheese, Arugula-Frisse Salad, Orange Marmalade, Toasted Pistachios

HAMACHI SASHIMI SALAD & SESAME-NORI CRACKERS

Green Tobiko Caviar, Avocado, Purple Daikon Radish, Ginger Vinaigrette

Cinnamon PERSIMMON & BUTTERLEAF LETTUCE SALAD

Sheep's Milk Feta, Toasted Pepitas, Cilantro, Pomegranate, Curry Vinaigrette

CHINO FARMS CORN SALAD

Cotija, Avocado, Toy Box Peppers, Sweet Potatoes, Chili-Lime Vinaigrette, BBQ Croutons

BLUE CHEESE SOUFFLE & CRIMSON PEARS

Spiced Apple Chutney, Chicory, Endive, Port Reduction

Entrées

GRILLED BEEF TENDERLOIN & KABOCHA SQUASH GRATIN

Broccolini, Spiced Pepitas, Goat Cheese, Cranberries

MISO MARINATED SEABASS & CRISPY STICKY RICE

Green Bean Sauté, Nori Goma, Golden Pea Shoot Salad, Coconut-Curry Broth

FORREST MUSHROOM BUCATINI & EGGPLANT PARMESAN

Braised Artichokes, Italian Kale, Truffled Cream, Mozzarella

JIDORI CHICKEN SCHNITZEL & DUNGENESS CRAB

Garlic Whipped Potatoes, Up Egg, Broccolini, Bacon-Roasted Cippolini Onions, Hollandaise

CAST IRON SEARED SWORDFISH & CRISPY CALAMARI

Stewed Beluga Lentils, Artichokes, Braised Fennel, Green Olive Remoulade

CABERNET BRAISED SHORT RIBS

Sweet Onion-Potato Puree, Roasted Root Vegetables, Swiss Chard, Brussel Sprouts

Desserts

TOFFEE-DATE CAKE

Apple Butter, Ginger Ice Cream, Sesame Tuile

S'MORES TART

Banana Ice Cream, Candied Peanuts, Caramel

COFFEE ICE CREAM

Fudge Brownie, Caramel Corn

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