

**3 Course Chef's Tasting Menu**  
**\$52**

**Fresh Baked Corn Muffins**

**Starter**

*Choice Of*

**BRAISED PORK POZOLE**

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

**or**

**APPLEWOOD SMOKED KING SALMON SALAD**

Pickled Beets, Purple Radish, Japanese Cucumbers, Creamy Dill Dressing

**or**

**WALDORF SALAD & GORGONZOLA SOUFFLE**

Pink Lady Apples, Red Flame grapes, Candied Hazelnuts

**or**

**CHINO FARMS CORN SALAD**

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

**Entrée**

*Choice Of*

**MISO MARINATED SEABASS & CRISPY STICKY RICE**

Bok Choy Sauté, Nori Goma, Golden Pea Shoot Salad, Coconut-Curry Broth

**or**

**GRILLED BEEF TENDERLOIN & KABOCHA SQUASH GRATIN**

Broccolini, Spiced Pepitas, Goat Cheese, Cranberries

*\*Steak Will be Served Medium Rare-Medium*

**or**

**JIDORI CHICKEN SCHNITZEL & UP EGG**

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

**or**

**FORREST MUSHROOM BUCATINI & EGGPLANT PARMESAN**

Braised Artichokes, Italian Kale, Truffled Cream, Mozzarella

**Dessert**

*Choice Of*

**TOFFEE-DATE CAKE**

Apple Butter, Sesame Tuile

**or**

**CHOCOLATE MOUSSE**

Fudge Brownie, Caramel Corn