

CHEF'S THREE COURSE TASTING MENU

\$75

No Substitutions or Menu Modifications Please

Starters

SWEET CORN SOUP & ANDOUILLE SAUSAGE

Pasilla Pepper-Corn Sauté, Aleppo, Spiced Sourdough Croutons

GREEN CHILE POLENTA CAKE & BRAISED PORK SHOULDER

Mango, Sonoma Pepper Jack Cheese, Crispy Plantains, Spiced Black Bean Puree

SUMMER MELON & BURRATA SALAD

Grape Mostarda, Wild Watercress, Candy Snap Grapes, No Heat Chilis, Parmesan Grissini

GORGONZOLA CHEESE SOUFFLE & GINGERED PEACH CHUTNEY

O'Henry Peach Salad, Marcona Almonds, Aged Balsamic

BLACK MISSION FIG SALAD & PARMA PROSCIUTTO

Bruschetta, Lemon Goat Cheese, Arugula, Spiced Walnuts, Fig Jam, Banyuls Vinaigrette

BIGEYE TUNA TARTARE & SESAME NORI CRACKERS

Cucumber Sunomono, Pickled Kohlrabi-Radish Salad, Yuzu, Avocado

BLT SALAD & AGED WHITE CHEDDAR GRILLED CHEESE

Cherokee Purple Tomatoes, Braised Bacon, Avocado, Creamy Pepper Dressing

Entrées

CAST-IRON SEARED LOCAL BLUEFIN TUNA & CHARDONNAY BRAISED ARTICHOKE

Green Bean Sauté, Lemon Aioli, Petite Golden Potatoes, Fennel Puree, Saffron Vinaigrette

FOREST MUSHROOM RAVIOLI & EGGPLANT PARMESAN

Truffle Emulsion, Tomato Jam, Spinach Sauté, Goat Cheese, Chanterelle Mushrooms

MISO GLAZED BLACK COD & WARM NOODLE SALAD

Roasted Garlic Broccolini, Pickled Shitake Mushrooms, Citrus Chili Glaze, Nori Goma

CRISPY CHICKEN SCHNITZEL & UP EGG

Garlic Whipped Potatoes, Artichokes, Oven Roasted Tomatoes, Hollandaise

CURRY BRAISED VEAL CHEEKS & CRISPY GINGER RICE

Italian Peppers, Sun Gold Tomatoes, Lemongrass, Gold Bar Squash, Chimichurri

GRILLED BEEF FLAT IRON STEAK & TWICE BAKED POTATO

Forest Mushroom Roast, Smoked Bleu Cheese, Crispy Bacon, Tomato Jam

Desserts

VANILLA BEAN CHEESECAKE

Raspberry Sorbet, Baked Apricots, Roasted Pistachio Crunch

MILK CHOCOLATE MOUSSE BAR

Peanut Butter Ice Cream, Pretzel Crunch, Bittersweet Brownie

COCONUT-LIME TAPIOCA

Guava Sorbet, Roasted Strawberries, Coconut Phyllo Crisp

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