

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

ORGANIC BABY BEET SALAD & WARM NAAN BREAD

Arugula, Grapefruit, Manchego, Toasted Walnuts, Zahtar, Greek-Yogurt Dressing

GORGONZOLA CHEESE SOUFFLE & GINGERED PEACH CHUTNEY

O'Henry Peach Salad, Marcona Almonds, Aged Balsamic

FUJI APPLE & PARMA PROSCIUTTO SALAD

Frisée, Grapes, Feta, Pickled Red Onions, Spiced Pepitas, Low Heat Peppers, Cider Vinaigrette

BIGEYE TUNA TARTARE & SESAME NORI CRACKERS

Tobiko Caviar, Fresno Chiles, Cucumber, Kohlrabi, Granny Smith Apples, Avocado Aioli

LOCAL GRAPEFRUIT & AVOCADO SALAD

Arugula, Purple Haze Goat Cheese, Frisée, Honey Crystals, Toasted Pistachios, Arbequina Olive Oil

BLT SALAD & AGED WHITE CHEDDAR GRILLED CHEESE

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

Entrées

CAST-IRON SEARED LOCAL BLUEFIN TUNA & ROASTED EGGPLANT

Ginger Sticky Rice, Bok Choy Sauté, Lime Aioli, XO-Soy Vinaigrette

MAPLE GLAZED SEA BASS & SWEET CORN POLENTA

Pasilla Chili Braised Tomatoes, Brussels Sprouts, Sweet Peppers, Tomatillo Sauce

MUSHROOM, SPINACH & ARTICHOKE LASAGNA

Tomato Fondue, Whipped Ricotta, Chanterelle Mushrooms, Preserved-Lemon Caper Vinaigrette

BRAISED VEAL CHEEKS & SWEET-ONION POTATO PURÉE

Summer Corn Sauté, Sungold Tomatoes, Italian Black Kale, Nardello Peppers

GRILLED BEEF FLAT IRON STEAK & THREE CHEESE MACARONI

Forest Mushroom Roast, Neuske Ham, Blue Lake Beans, Cabernet Jus

Desserts

VALRHONA DARK CHOCOLATE LAYER CAKE

Malted Milk Chocolate Mousse, Graham Crunch, Toasted Marshmallow Anglaise

CINNAMON ICE CREAM & BROWN BUTTER BLONDIES

Bourbon Caramel, Sautéed Apples, Candied Pecans

SUMMER FRUIT & WHIPPED MASCARPONE

Elderflower-Ginger Syrup, Honeycomb Toffee

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