



PRIX FIXE MENU

Lunch 24 / Dinner 35

Menu Subject to Change

APPETIZERS

Heirloom Gazpacho

vegetable brunoise, chives and basil oil

Grilled Calamari

olive purée, pickled cucumber salad, black garlic

Romaine and Radicchio Salad

cherry tomatoes, celery, shaved Parmesan and pomery vinaigrette

Cured Mahi Mahi

watermelon, mizuna, radish and citrus dressing

MAIN COURSES

Sautéed Salmon

horseradish and taro root crust, warm summer bean salad, smoked bacon, red onion and lemon emulsion

Smoked Pork Belly

honey-vinegar glaze, pulled pork, corn and roasted poblano peppers with sweet potatoes

Creamy Vegetable Risotto

zucchini, peas, Parmesan foam, truffle butter

Grilled Chicken Breast

olive oil and basil, lemon, hominy, and spinach

Desserts

Vanilla Bean Crème Brûlée, *chewy chocolate brownie*

Blueberry Upside Down Cake, *lemon cream sauce*

Milk Chocolate Tart, *toasted raspberry meringue*