

FIRST

CHOICE OF

SUMMER SQUASH SOUP | SOURDOUGH CROSTINI | CHERRY TOMATOES | PARMESAN CREAM

HEIRLOOM TOMATO SALAD | CALIFORNIA BURRATA | BASIL | AGED BALSAMIC

YELLOWTAIL CRUDO | NIÇOISE OLIVES | PICKLED PEARL ONIONS | SAUCE VIERGE

CARAMELIZED DIVER SCALLOPS | SMOKED BACON & CORN FONDUE | LEMON THYME JUS

ROASTED STUFFED QUAIL | DIRTY RICE | FENNEL SAUSAGE | SMOKED TOMATO VINAIGRETTE

+ 5 SUPPLEMENTAL CHARGE

SECOND

CHOICE OF

SCOTTISH SALMON | POACHED MUSSELS | GOLDEN POTATOES | CUCUMBERS | SMOKED HAM

CITRUS & HERB CHICKEN BREAST | LEMON RISOTTO | GARDEN VEGETABLES

SUMMER CORN AGNOLOTTI | ROASTED CHANTERELLES | TRUFFLE PECORINO

GRILLED VENISON LOIN | FENNEL PUREE | SAUTÉED SUMMER BEANS | HUCKLEBERRY JUS

+ 12 SUPPLEMENTAL CHARGE

RED WINE BRAISED SHORT RIB | YUKON GOLD MASHED POTATOES | SMOKED BABY CARROTS

BONE-IN GRILLED PORK CHOP | PIPERADE BASQUAISE | OLIVE OIL CRUSHED POTATOES | ROMESCO

THIRD

CHOICE OF

NECTARINE & BLUEBERRY TART | BROWN BUTTER OAT CRUMBLE | VANILLA CRÈME FRAÎCHE

BUTTERMILK PANNA COTTA | RED WINE POACHED CHERRIES | PECAN SHORTBREAD

SICILIAN PISTACHIO CAKE | ITALIAN BUTTERCREAM | VANILLA ICE CREAM

CHOCOLATE BOMB | DARK CHOCOLATE MOUSSE | DULCE DE LECHE

ARTISAN CHEESE BOARD | ACCOUTREMENTS

SEASONAL HOUSE ICE CREAMS & SORBETS

THREE COURSE PRIX FIXE **88 PER PERSON**
BEVERAGE PAIRING AVAILABLE UPON REQUEST