



Summer Menu

APPETIZERS

*chilled heirloom tomato **Gazpacho** | chilled crab, avocado, armenian cucumbers 14

hearts of gem **Lettuce** | roasted garlic dressing, herb croutons, aged parmigiano 12

Burrata cheese with roasted peppers | caramelized fennel, radicchio, marcona almonds, oven-dried grapes 18

summer **Tomato and Melon** salad | basil, pickled shallots, aged sherry vinaigrette, goat cheese wafers 16

*butter poached maine **Lobster** | sweet corn ravioli, summer squash, lobster coral sauce, oven-dried tomatoes 24

bibb lettuce **Wedge** stack | crispy pork belly, roasted peaches, apricot tahini dressing, blue cheese, sweet onions 15

*chilled steak **Tartare** | king trumpet and celery crudité, crunchy mushroom truffle roll, dijon horseradish 18

ENTRÉES

*roasted **Halibut** | crunchy greek salad, chickpea pine nut crisp, pichuberry-fresno sauce 38

*crispy karabuta **Pork Chop** | brown butter, lemon, capers, arugula, marinated tomatoes, parmigiano 34

*char-grilled prime **Flat Iron** steak | ancho honey glaze, sweet corn potato fritter, chimichurri, roasted chilies 44

*crispy skin ora king **Salmon** | thai green papaya slaw, carrot ginger caramel, fresno chilies, ponzu sauce 34

*grilled **Chicken** breast | spanish ham, sage, basil crusted eggplant, stewed tomatoes, local goat cheese 32

*prime beef **Tenderloin** | basil, pepita & kumquat chutney, sweet potato puree, local summer squash 52

CHEF'S TASTING MENU

5 courses 120 | wine pairing 75

CHEF DE CUISINE | **Alex Stratta**

*These items are offered cooked to order.

Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to parties of eight or more.