



CHEF'S TASTING MENU

Hamachi Sashimi
crab tapioca, cantaloupe,
spice ice

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Braised Goat
summer sope, nectarine,
black lime goat cheese, aji pepper

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Seared Foie Gras
tripe ratatouille, avocado,
ginger, charred eggplant
(SUPPLEMENT +25)

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Sausage Crusted Halibut
sauerkraut broth, charred cabbage,
summer corn salad

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Lamb Duo
squid merguez paella,
saffron hollandaise, cherry tomato

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Fried Tomato Pie
chocolate cookie custard,
fennel pollen ice cream, mascarpone sabayon
&
Foie Gras Profiterole

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Wild Mushrooms are not an inspected product.