



CHEF'S TASTING MENU

*Glazed Cantaloupe & Avocado Salad
corn pudding, chèvre, sweet chili dressing,
roasted poblano, corn nuts*

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*Eggplant Agnolotti
pickled nardello peppers, vadouvan curry,
mint, lime confit, sesame garlic crunch*

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*Green Bean & Black Truffle Gratin
peach, cabbage, truffle croutons*

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*Crêpe Lasagna
zucchini duxelles, tomato salad,
chanterelles, basil*

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*Dark Chocolate & Plum Icebox Cake
cardamom meringue, vanilla orange oil
&
Seasonal Creamsicle*

Five Courses \$115 per person

A 20% service fee will be added to all food and beverage.

Gratuity is not expected.

**Items marked with an "*" are cooked to order*

***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 not an inspected product.