



1st Course

Salmon Roulade . Fromage Blanc . Cucumber Salad . Fresh Horseradish
Tuna Cruda . Avocado Roll . Grapefruit . Jalapeno
Prosciutto Wrapped Asparagus . Goat Cheese . Marcona Almonds . Canteloupe Gastrique
Foie Gras Torchon . Medjool Date Carpaccio . Minus 8 Vinegar . Mache (+6)
Roasted Beet Salad . Warm Camembert . Amaretto Crème Fraiche

2nd Course

Sea Scallop . Spinach . Speck . Brown Butter . Pine Nuts
Risotto Carbanara . Saffron Poached Egg . Asparagus . Roasted Cauliflower
Potato Gnocchi . Artichoke-Tomato Confit . Parsley . Parmesan
Braised Beef Short Ribs . Apple Cabbage . Butternut Squash . Crisp Marjoram
Cream of Cauliflower Soup . Date Panna Cotta . Preserved Meyer Lemon . Mint

3rd Course

Pan Seared Branzino . Glazed Salsify . White Balsamic Agrodolce . Currants . Chives
Roasted Prawns . Warm Crab Panzanella . Sea Urchin – Scallop “Raviolis” (+4)
Pecan Crusted Rack of Lamb . Lamb Bacon . Pear Butter . Glazed Endive . Verjus
Beef Tenderloin . Crisp Fennel . Root Vegetable Purees . Sauce Bordelaise
Duck Breast . Roasted Garlic Flan . Toasted Pistachio . Cherry Marmalade

Three Courses \$48

Chef’s Seven Course Tasting Menu \$75
with Appropriate Wine Pairings \$115

David J. Bull
Executive Chef

Emily Day Maddy
Chef de Cuisine