



2018

First Course

BURRATA

green apple-blackberry panzanella / baby tomato / black chai salt / mustard dressing / dill

Second Course (please select one)

KANPACHI CRUDO

fennel / oil poached tomato / yuzu aioli / olive puree

or

SPICY SALMON CRUNCHY RICE

freeze dried soy sauce / wasabi tobiko / avocado puree / lime / jalapeno / baby shiso greens

Entree (please choose one)

SLOW AND LOW SHORT RIB

6 hour braise / coconut-cheddar polenta / tarragon pesto / fresno

PAN ROASTED SEABASS

green lentil mujadara / tahini / lemon / tomato chutney

COFFEE CRUSTED PORK TENDERLOIN

goat cheese mashed potatoes / citrus demi / roasted jalapeño apple sauce

PUMPKIN TORTELLINI

almond alfredo / poached cranberries / truffle / lemon / basil

Dessert (please select one)

CHOCOLATE MOUSSE CRUNCH CAKE

peanut butter ice cream / roasted marshmallow / coffee / strawberry puree

or

SORBET

coconut basil

four -course menu with glass champagne...\$80 plus tax & tip