



Appetizer Assortment

SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno / sweet chili sauce / freeze dried soy sauce

GRILLED ARTICHOKE HEARTS

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

BURRATA

tomato-cranberry chutney / frescobaldi olive oil / black chai salt / basil / dill / organic flour bread

Main Course (choice of one)

BLACKENED SALMON

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

FLANNERY BEEF CHEESEBURGER (medium)

american cheese / worcestershire-caramelized onions / pickles / arugula / so-cal sauce

VEGGIE CURRY (vegan)

served with black forbidden rice

Dessert

BRIOCHE BREAD PUDDING

rye whiskey caramel / crème anglaise / local strawberry

Beverages

SODAS / ICED TEA / LEMONADE / COFFEE