



# TASTING MENU

Three Courses | \$75/Person

## FIRST COURSE / APPETIZER

Choice of one



### DUNGENESS CRAB TOAST

Squid Ink Aioli, Pickled Fresno, Castelvetro Olive, Chives, Dill, Lemon, Basil

### TUNA CRUDO

Sesame & Coriander Crusted Ahi Tuna, Citrus Ponzu, Fennel, Orange, Tomato, Arugula, Mint, Dill

### CHICORY SALAD

Grilled Apricot, Roasted Beets, Spiced Pistachio, Goat Cheese, Fine Herbs, Citronette

### GRAPES & BURRATA SALAD

Thyme Roasted Red Flames Grapes, Pistachio, Hibiscus Agro Dulce, Grilled Baguette

### CAESAR SALAD

Romaine, Parmesan, Crouton, Creamy Caesar Dressing

### PEI MUSSELS

Nduja, Fennel Pollen, White Wine Lemon Garlic Sauce, Grilled French Baguette

## SECOND COURSE / ENTRÉE

Choice of one



### NEW ZEALAND LAMB CHOPS

Tzatziki, Moroccan Spices, Cucumber, Mint, Dill

### PETITE FILET

Parsnip Puree, King Trumpet Mushroom, Chermoula Sauce, Crispy Parsnips

### CAMPANELLE PASTA

Parmesan Sauce, Spicy Sausage, Fennel, Sun Dried Tomato, Spinach, Peas, Basil

### BRANZINO

Grilled Sea Bass, Couscous, Golden Raisins, Mint, Shallots, Cucumber, Parsley, Pea Nage

### CHICKEN BREAST

Roasted Vegetables, Salsa Verde

## THIRD COURSE / DESSERT

Choice of one



### TOFFEE BREAD PUDDING

Caramel Sauce, Market Berries

### PANNA COTTA

Strawberry Coulis, Passion Fruit Granita, Wild Puffed Rice, Mint

### DULCE DE LECHE CHEESECAKE

Market Berries



Additional fees applicable on Friday night, Saturday night & Sunday Brunch | Pre-fixed menu selected and provided to kitchen 72 hours in advance. | A 10% deposit of estimated revenue is required. Entire billing must be on one check. | Gratuity is automatically added. | Substitutions can be made with price differences. Please also inquire about a full buyout of the venue.

\* PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS; MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS. CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS, OR OTHER REPRODUCTIVE HARM. EATING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ALSO, PLEASE NOTE THAT WHILE INFREQUENT, THERE COULD BE PIECES OF SHELL OR BONE-IN OUR FISH AND SHELLFISH. \*