

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

tuna - sweet soy vinaigrette, cucumber, mung beans, sesame
ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto
carpaccio - honey & calabrian chili, parmesan, arugula
wedge - roasted gem, crab, creole dressing, bacon (*supplemental \$10*)
shrimp - pineapple, coconut broth, palapa, lime

SECOND

cavatelli - brown butter, celery root, belpier knolle
fusilli - broccoli, bacon broth, roasted garlic, calabrian chili
risotto - roasted pear, black garlic, fennel, watercress
orecchiette - fennel sausage, broccoli rabe, long hots, provolone

THIRD

pork chop - butternut squash, kale, red grapes, maple vinaigrette
scallops - saffron beer broth, chorizo, pommes purée (*supplemental \$15*)
fried chicken - buttermilk ranch, dill pickles, hot sauce

FOR TWO

whole bronzino - charred lemon beurre blanc, artichoke, olives, caperberries

bone-in ny strip - 28 oz, 28 day dry-aged (*supplemental \$60*)
wagyu strip loin - 22 oz, citrus fed (*supplemental \$80*)
bone-in ribeye - 35 oz, 35 day dry-aged (*supplemental \$100*)
pomme frites, honey chipotle aioli, salsa verde
kona rub · porcini rub
wood roasted mushrooms & onions (*supplemental \$10*)

DESSERT

snickerdoodle cookie skillet - banana gelato, brown sugar oat crumb
budino - chocolate, saffron cream, toasted pistachio
tarte tatin - plums, whipped buttermilk, puff pastry

