

CHOICE OF ONE DISH PER COURSE

\$90 PER PERSON

FIRST

hamachi - citrus vinaigrette, avocado, jalapeño *(supplemental \$5)*

artichoke - piperade, sunflower purée, salami vinaigrette, ricotta salata

pork rib - chili garlic glaze, mango papaya salad

burrata - local figs, aged balsamic, pine nut gremolata

shrimp - lardo, jersey peaches, horseradish, radicchio *(supplemental \$5)*

SECOND

spaghetti - campari tomatoes, garlic, parmesan brodo

orecchiette- fennel sausage, broccoli rabe, long hots, provolone

campanelle- rock shrimp, jersey corn, bacon, chili *(supplemental \$10)*

THIRD

1/2 chicken - blistered heirloom cherry tomatoes, herb oil

pork chop - watermelon gremolata, almond butter, mint

scallops - creamed corn, summer truffle, jalapeño, basil *(supplemental \$10)*

FOR TWO

whole bronzino - san marzano tomato, olives, caperberries

35 oz dry-aged ribeye - salsa verde, pomme frites, yellow vesuvio ketchup

(supplemental \$100)

DESSERT

buttermilk biscuits - smoked peaches, honey semifreddo

sweet corn custard - red plums, roasted corn, white chocolate

olive oil cake - meyer lemon, buttermilk crème anglaise

