

\$95 Dinner Menu

FIRST

-please select one of the following-

burrata toast

prosciutto, black garlic, truffle honey

mahi conserva

local mahi with creme fraiche and herbs

kale salad

spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ancient grain greek salad

mixed grains, lemon tahini, tomatoes, cucumber, feta

ENTREE

-please select two of the following-

glazed walu

roasted winter squash & local mushrooms

seared king salmon

glazed rainbow carrots & english peas

chicken basil mafaldi

Hand crafted pasta, garlic pistou, aleppo chili, pecorino

honey peach glazed pork chop

edamame, charred long beans, cannellini beans, red bell pepper, black bean puree, pork jus

charred squashes

Roasted tomato, ricotta, basils

lumache pomodoro

lemon ricotta & crispy olive

PREMIUM ENTREES

+\$25 each

truffle campanelli

octopus Testa, creamy garlic, crispy parmesan

grilled wagyu striploin

potato ecrase, broccolini, and sherry jus

crab tagliatelle

deep sea crab, chives , sourdough garlic crumble

SIDES

+\$5 each

roasted brussels

toasted seeds, dill lebni, chermoula vinaigrette

roasted cauliflower

roasted cauliflower

pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree

sofrito rice

ginger scallion, sesame oil, furikake

roasted baby potatoes

harissa hollandaise, aleppo chili, chives

DESSERT

-please select one of the following-

almond cake

citrus marmalade, valrhona almond inspiration, toasted almond

banoffee pie

butterscotch, banana, valrhona ivoire

vanilla panna cotta

fresh fruit, berry consomme

\$125 Dinner Menu

FIRST

-please select two of the following-

burrata toast

prosciutto, black garlic, truffle honey

mahi conserva

local mahi with creme fraiche and herbs

kale salad

spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ancient grain greek salad

mixed grains, lemon tahini, tomatoes, cucumber, feta

ENTREE

-please select three of the following-

glazed walu

roasted winter squash & local mushrooms

seared king salmon

glazed rainbow carrots & english peas

chicken basil mafaldi

Hand crafted pasta, garlic pistou, aleppo chili, pecorino

honey peach glazed pork chop

edamame, charred long beans, cannellini beans, red bell pepper, black bean puree, pork jus

charred squashes

Roasted tomato, ricotta, basils

lumache pomodoro

lemon ricotta & crispy olive

truffle campanelli

octopus testa, creamy garlic, crispy parmesan

grilled wagyu striploin

potato ecrase, broccolini, and sherry jus

crab tagliatelle

deep sea crab, chives, sourdough garlic crumble

SIDES

+\$5 each

roasted brussels

toasted seeds, dill lebni, chermoula vinaigrette

roasted cauliflower

roasted cauliflower

pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree

sofrito rice

ginger scallion, sesame oil, furikake

roasted baby potatoes

harissa hollandaise, aleppo chili, chives

DESSERT

-please select two of the following-

almond cake

citrus marmalade, valrhona almond inspiration, toasted almond

banoffee pie

butterscotch, banana, valrhona ivoire

vanilla panna cotta

fresh fruit, berry consomme