



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Pan Roasted Calamari

Shishito peppers, tomato, sauce romesco.

Heirloom Melon and Chrysanthemum Salad

Cucumbers, crispy quinoa, basil, honey vinaigrette.

Beef Tonnato

Roast beef, sauce tonnato, sunchoke chips, summer savory.

ADD A FLATBREAD FOR THE TABLE \$17

Truffled Mushroom Flatbread

Crème fraîche, parmesan, sea salt.

SECOND COURSE- CHOOSE ONE

Tempura Endive

Chickpeas, seasonal vegetables, salsa verde, bourride.

Market Fish

Summer squash, yellow corn, pole beans, lobster mushroom billi bi.

Slow Roasted Duck

Stone fruit, fennel, farro verde, purslane, mint.

THIRD COURSE - CHOOSE ONE

Vacherin

Coffee gelato, chocolate, meringue, candied almonds, crème anglaise.

Strawberry Shortcake

Whipped cream, poppy seeds, lemon zest.

Tête de Moine Cheese

Wildflower honey, celery, seeded crackers.

SPARKLING WINE & SHERRY

Prosecco Superiore, Bisol "Crede"

15/70

Italy | 2024

Manzanilla Pasada Sherry, Barbadillo "Solear en Rama"

12

Sanlúcar de Barrameda | 2024

WHITE WINE

Txakoli, Txoman Etxaniz

15/70

Spanish Basque Country | 2025

Grechetto, Sergio Motura "Poggio Della Costa"

17/80

Italy | 2023

Chardonnay, Marsannay ~ Domaine Georges Lignier et Fils

20/95

Burgundy | 2022

RED WINE

Rasteau, Domaine du Trapadis "Les Cras"

16/75

Rhône Valley | 2023

Syrah, Melville "Donna's Block"

22/105

Santa Rita Hills | 2022

Bordeaux, Château Cantemerle

20/95

Haut-Medoc | 2022