

SCENTS OF TASTE

FIRE & STONE

A FOUR-COURSE DINING EXPERIENCE

APPETIZER

ROASTED EGGPLANT CAPONATA
with olives, tomatoes, pine nuts, and fresh herbs

SALAD

CHARRED ROMAINE SALAD
with blistered tomatoes, crispy chickpeas, shaved Pecorino, and a red wine vinaigrette

MAIN COURSE

WOOD-FIRED BISTECCA
grilled ribeye with rosemary, garlic, and black pepper

Served with:

ROASTED HEIRLOOM CARROTS
with honey and Za'atar

CRUSHED FINGERLING POTATOES
with herbs and olive oil

DESSERT

OLIVE OIL CHOCOLATE TORTE
with sea salt and espresso cream

A bold and effortless dining experience inspired by wood-fired flavors, rustic ingredients, and the beauty of simple cooking done well.