

# Summer Menu

Discover a dining experience  
that's all about sharing and savoring  
together.  
We believe great food is best enjoyed  
when shared  
with others.  
Our menu is crafted from scratch with  
a  
variety of flavorful shareable plates.  
We encourage you to mix and match  
while enjoying a diverse range of  
flavors.

## BITES

### Pickled Deviled Eggs

Creole Filling | Pickled Okra | Prosciutto

### Fried Burrata

Red Pepper Emulsion | Pesto | Heirloom Tomatoes | Housemade Focaccia

### Salad

Mixed Greens | Avocado | Pickled Papaya | Cotija | Miso 'Ranch'

### Tempura Salmon Bites

Sesame Slaw | Dynamite Sauce | Nori

### Escargot

Roasted Garlic Butter | Goat Cheese | Pistachios | Housemade Focaccia

### Flatbread

Pesto | Peaches | Prosciutto | Caramelized Onion | Ricotta Mousse

### Pork Ribs

Red Cabbage | Pickled Papaya | Elote | Cotija | Mojo

### Mussels

Gochujang Consomme | Shishito Peppers | Cilantro | Sesame

## PLATES

### Salmon

Fried Rice | Maitake | Avocado | Dynamite Sauce

### Lamb Meatball

Housemade Spaghetti | Pomodoro | Ricotta Mousse

### Fried Pork Tenderloin

White Bean Succotash | Pickled Okra | Red Pepper Emulsion

### Duck Confit

Pandan Waffles | Shishitos | Pickled Papaya | Smoked Miso Hollandaise

### Short Rib

Chayote Au Gratin | Elote | Mole Negro

## TREATS

### Tamales

Strawberry Rhubarb | Horchata Sauce

### Panna Cotta

Bruleed Peaches | Sherry Reduction

