

# TASTE OF SUMMER

## 3 COURSE MENU

Join us for a limited-time 3-course dinner experience featuring fresh new menu items with a 9oz glass of wine –all for just \$55 per person. Come celebrate the flavors of the season with us! This special runs through the end of August,

### Beginner

CHOICE OF

#### BEET SALAD

Yellow & red beets, goat cheese, strawberries, arugula, mint vinaigrette

#### CAESAR

Purple kale, romaine, parmesan crisp, shishito caesar dressing, parmesan cheese, lemon garlic panko

#### SHRIMP COCKTAIL

Cocktail sauce, shaved watermelon radish, seaweed salad

### Starter

CHOICE OF

#### SALMON MANGO STACK

Sesame oil, soy sauce, yuzu, salmon, mango, cucumber, avocado, masago, micro greens

#### AHI TARTARE

Ahi, spicy mayo, sambal, yuzu, ponzu, avocado, green onion, masago, wonton

#### TEMPURA CAULIFLOWER

Crispy fried florets, lemon hondashi honey, spiced blend, miso aioli

### Entrees

CHOICE OF

#### STEAK AND FRITES

5 oz hanger steak with chimichurri, french fries, peppercorn sauce

#### SLATE BOWL

Choice of grilled: **CHICKEN, SALMON** OR **HANGER STEAK**

Edamame, cabbage, sesame seaweed salad, mango, carrots, avocado, spicy mayo, white rice

#### BLACKENED CHICKEN W/ RISOTTO

Truffle oil, asparagus, portobello mushroom

**\$55** *Includes a glass of wine*

#### NO SUBSTITUTIONS, SPLITS OR MODIFICATIONS.

Please note that our menu is subject to change based on the availability of fresh ingredients

Summer Tasting Menu Presented by  
Chef Horacio "Junior" Ortega

#### CHOICE OF 9OZ GLASS WINE

Josh Chardonnay  
Carletto Pinot Grigio  
Bieler Pere & Fils Rose  
Josh Cabernet  
Mark West Pinot Noir

**(Buy a to-go bottle for \$25)**