



SUMMER DINNER MENU

SMALL

BREAD AND BUTTER	selection of house breads salted butter	7
SOUP DU JOUR	daily preparation	9
THE WHOLE CARROT	yellow carrot pureé sumac carrot pickled carrot salsa verde	10
MELON BURRATA SALAD	Weiser Family Farms melon prosciutto peas basil vinaigrette	14
BEETS BY JAY	Apple Hill Ranch stone fruit chèvre arugula hazelnut	14
SPREADS AND PITA	babaganoush green garlic hummus castelvetrano olive tapenade	15
MUSHROOM BRUSCHETTA	seasonal mushroom house ricotta crostini	16
TUNA TARTARE	albacore tuna avocado pureé red dulce sea beans ikura caviar	21

MAIN

MONO INN BURGER*	torchon truffle aioli bacon white cheddar onion jam handcut fries	25
GNOCCHI	Suppa Family Farms tomato sauce burrata confit tomato	26
KING SALMON	hazelnut romesco corn succotash Farming on a Volcano microgreen	38
PORK TENDERLOIN	tom kha white rice shishito pepper oyster mushroom	41
DUO OF DUCK	summer squash cauliflower pureé Apple Hill Ranch fig demi-glace	43
LAMB LOLLIPOP*	crispy polenta cake spring vegetable hummus	45
SURF AND TURF	A5 Wagyu King crab foie gras potato pureé lobster mushroom	85
TOMAHAWK	confit potato asparagus bone marrow demi-glace	135

DATE:

8/12/22

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*