



SUMMER DINNER MENU

SMALL

BREAD AND BUTTER	selection of house breads salted butter	6
SOUP DU JOUR	daily preparation	9
MELON WALDORF	Weiser Family Farms grape Farming on a Volcano micro greens walnut	14
PULPO A LA PLANCHA	romesco patatas bravas	17
OYSTERS ROCKEFELLER	Fat Bastard oysters breadcrumb herb butter	18
LOUIE SALAD	prawn & lobster Suppa Family Farms tomato avocado egg	21
CHARCUTERIE	chef's selection of meat and cheese	25

MAIN

HONEYNUT SQUASH	pepita plum goat cheese tempura squash blossom	24
GNOCCHI BOLOGNESE	White Mountain Ranch bison burrata basil	26
KOREAN FRIED CHICKEN	black garlic miso white rice banchan	31
SURF & SWINE	scallop braised pork summer squash avocado	35
LAMB WONTON	rack of lamb mushroom dashi shishito	41
SURF AND TURF	A5 Wagyu lobster carrot puree confit lobster mushroom	65

DATE:

9/2/22

CHEF:

Jason Custer

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