



## SUMMER APPETIZERS

Smashed white beans, pepperonata, capers, parsley, crostini, chive flowers

Smashed fig, fromage blanc, saba, housemade walnut-cherry crisp

Eggplant caponata, housemade ricotta, asiago crostini, fried basil

Avocado toasts, oven roasted cherry tomatoes, dukkah, mint

Heirloom tomato and balsamic onion tart

Compressed watermelon with yogurt, mint, and pistachios

Thai corn fritter, cilantro lime dip

Zucchini latkes, parmesan, scallions, crème fraiche

Vegetable tempura kakiage nests, ponzu

Tiny corn leek ravioli, tarragon citrus butter

Tomato-fennel soup shots with classic grilled cheese

Mofonguitos, smashed avocado, pickled onion, corn, cilantro

Papas bravas, aioli, tomato jam, espelette pepper

Summer crudite, bagna cauda

Polenta cakes, tomato conserva, housemade ricotta

Chickpea panisse, pistou, tomato chips

Green gazpacho sips with piquillo pepper

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Rock shrimp cake, espelette pepper aioli

Halibut crudo, sweet 100's, corn, chives, lemon, extra virgin olive oil

Salmon crudo, avocado mousse, shaved radish cucumber, nori chip

Smoked salmon, scallion corn cakes, tobiko caviar, citrus crème fraiche

Scallop crudo, avocado, radish, serrano chili, lime

Smoked trout, fennel, dill, lemon, creme fraiche on potato latkes

Grilled shrimp, garlic, chili, lemon, parsley, romesco

Salmon poke taco, furikake

Salmon croquette



### MORE SUMMER APPETIZERS

Buffalo fried chicken bites, blue cheese dressing, celery

Jerk chicken, scallion crema

Korean style fried chicken bites

Achiote chicken tostada, pickled cabbage, roasted tomato salsa, sour cream

Smoked chicken salad, pickled jalapeno, lime, crema, plantain chip

Fried chicken slider, jalapeno slaw, spicy mayo

Duck meatballs, cherry, mustard glaze

Thai chicken meatball, lettuce cups, sweet chili lime sauce, toasted peanuts, mint

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Pizzetta, prosciutto, fontina, fig, arugula, extra virgin olive oil

Cuban pork panini, ham, swiss, mustard, pickles

BLT - smoked pork belly, tomato jam, aioli, lettuce, soft roll

Bbq pork sliders, pickled slaw

Croquetta de jamon

Mojo marinated pork tenderloin, peach-mustard chutney, aioli, micro greens, crostini

Pork belly, chili-peach jam

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Lamb merguez meatballs, labneh, mint

Lamb slider with harissa aioli, minted cucumber, arugula

Korean grilled beef skewer, scallions, kimchi aioli

Waygu beef, radish sprouts, cucumber, fresno chilies, teriyaki glaze

Beef tenderloin, horseradish mousse, watercress, pickled red onion, rye cracker

Waygu beef tartar, pistachio, pecorino, pickled shallots, seeded cracker

### COMPOSED SMALL PLATES

Marinated octopus salad, celery, red onions, lemon, parsley

Pickled sardines, pine nuts, currants, breadcrumbs

Squid, black ink risotto, frisee

Fresh and pickled vegetables, hazelnut salmorejo

Pecorino flan, egg cup, prosciutto, celery leaf



## SUMMER FIRST COURSES

Arugula, corn, bacon, avocado, cherry tomatoes, herb croutons, red wine vinaigrette

Heirloom tomato salad, burrata, basil, saba, sea salt, parmesan crisp

Panzanella: heirloom tomato and bread salad, red onion, lemon cucumber, basil

Shaved zucchini salad, mint, pecorino, lemon, pine nuts

Heirloom cucumber salad, pickled fennel, green goddess

Burrata, strawberry gazpacho, olive oil, marcona almonds

Summer melon, fig, prosciutto and micro arugula

Yellow wax , blue lake, and romano bean salad, pickled mushrooms, dill

Mixed greens salad, figs, candied walnut, gorgonzola, white balsamic vinaigrette

Baby spinach salad, plum, fennel, almonds, tome goat cheese, champagne vinaigrette

Wild arugula salad, nectarine, cherries, shaved pecorino, white balsamic vinaigrette

Baby gem salad, blue cheese, garlic crouton, cherry tomato, shaved radish, shaved celery, red wine vinaigrette

Summer melons, burrata, persian cucumber, olives, mint, honey vinaigrette

Tomato fennel soup, pecorino herbed croutons

Corn soup, Thai basil oil, kefir lime

## SUMMER ENTREES

Smoked zucchini "steaks", ratatouille, creamy polenta, basil

Ricotta chive gnocchi, grilled corn, wild mushrooms, mushroom brodo

King Trumpet mushrooms, sweet corn, nori, shishito pepper, kohlrabi

Fried green tomato, cornmeal crust, summer succotash, tomato-basil relish

English pea falafel, labneh, mint, grilled eggplant, black garlic, herbs, cherry tomatoes, pita

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Alaskan halibut, tomato brodo, artichoke, fennel, potatoes, capers, parsley

California striped bass, saffron fregola, leeks, zucchini, peas and pea sprouts

Black cod, dashi, shimeji mushrooms, snap peas, yuzu

Grilled wild salmon, corn, cabbage, onions, farro, brown butter vinaigrette

Seared arctic char, leeks, haricot verts, smoked fingerling potatoes, cherry tomatoes, green olive tapenade



Grilled chicken al mattone, panzanella salad, heirloom tomatoes, persian cucumbers, red onion and basil, jus  
Chicken roulade, olive oil smashed potato, sauteed rapini, anchovies, crispy garlic, roasted baby carrots, dark chicken jus  
Roasted Moroccan chicken with couscous, sultanas, apricots, pistachios, roasted summer squash with squash blossom pesto, labneh

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Grilled flat iron steak, chimichurri, creamy polenta, broccoli di ciccio, red wine jus  
Latin style skirt steak, cilantro pesto, charred corn, red onions, roasted mushrooms, and cotija  
Grilled bavette steak, parmesan flan, grilled gypsy peppers, calabrian rosemary butter  
Roasted strip steak, potato gratin, summer beans, salsa verde, jus  
Coffee rubbed pork loin, grilled peach, cheddar grits, sauteed baby kale  
Grilled pork tenderloin, rhubarb, prosciutto, cranberry beans, broccoli rabe, parsley pesto  
Rack of lamb, feta, salsa verde, tomato braised gigante beans, savoy spinach

### SUMMER DESSERTS

Herbed shortcakes, roasted strawberries, vanilla bean crème chantilly  
Passion Pave: Passionfruit mousse, almond sponge, coconut caramel, passion coulis, tuile  
Blueberry custard, pate sucee, meyer lemon curd, crème fraîche  
Chocolate sponge, white chocolate mousse, poached cherry, vanilla cream, Kirsch anglaise  
Pistachio genoise, pistachio bavarian, apricot mousse, caramelized apricot, apricot caramel  
Flourless chocolate cake, milk chocolate, toasted marshmallow crème, smoked marshmallow, graham sable (GLUTEN FREE)  
Salted caramel crème brûlée, caramel macaron, grilled peach (GLUTEN FREE)  
Banana cheesecake potsticker served with sauce trio: Dark chocolate, raspberry, vanilla crème anglaise

### COOKIES AND BITES

Chocolate peppermint creme bouchon  
Pistachio raspberry financier  
Chocolate chouxquette  
Lemon madeleines  
Mini Funnel cakes, seasonal coulis  
S'more Brownies  
Blueberry Cheesecake  
Chocolate Espresso Pie  
Chocolate PB Oatmeal Cookie (VEGAN/GLUTEN FREE)  
Mini Cannoli:  
Café Au Lait  
Classic (Sweet ricotta, chocolate chip)  
Raspberry