



*Three Course
Prix Fixe*

served family style

FIRST

CITRUS SALAD

BITTER GREENS, AGED GOAT CHEESE, PISTACHIOS, FENNEL, LEMON

STEAK TARTARE

PICKLED SHALLOT, SALSA VERDE, POTATO CHIPS

SECOND

WOOD GRILLED PORK CHOP

BRUSSELS SPROUTS, SUNCHOKE, BACON, APPLES, MUSTARD SEEDS

PAN ROASTED CHICKEN

FRIED FARRO, CHARRED BROCCOLINI, CHILI, LEMON

GRILLED MARKET VEGETABLES

EMBER ROASTED EGGPLANT, SQUASH, FENNEL, SWISS CHARD, CHICKPEAS

DESSERT

CHOCOLATE POT DE CRÈME

TOASTED BRIOCHE, WHIPPED CREAM

PECAN TART

CALABAZA ICE CREAM, BOURBON CARAMEL

sample only - subject to change



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BIBB LETTUCE SALAD
HEIRLOOM TOMATO, FRENCH FETA, PINENUTS, OLIVES, GRILLED BREAD

STEAMED MUSSELS
GREEN CHILE BROTH, TOASTED GARLIC, GRILLED SOURDOUGH

DUCK CONFIT
CARA CARA GLAZE, BITTER GREENS, MARCONA ALMONDS, MINT

SECOND

SNAPPER MEUNIÈRE
WHIPPED POTATO, WILTED GREENS

WOOD ROASTED SHORT RIB
CRUSHED POTATO, GRILLED TRAVISO, PECORINO, LEMON, WALNUTS

GRILLED MARKET VEGETABLES
EMBER ROASTED EGGPLANT, SQUASH, FENNEL, SWISS CHARD, CHICKPEAS

DESSERT

presented to the table in full, then individually plated

ALMOND FLOURLESS CAKE
SEASONAL FRUIT, CREMA

sample only - subject to change



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OYSTERS
ON THE 1/2 SHELL, CLASSIC MIGNONETTE

WOOD GRILLED GIANT PRAWN
HERB GARLIC BUTTER, GRILLED LEMON

GRILLED ROMAINE SALAD
LEMON-ANCHOVY DRESSING, PARMIGIANO, CROUTONS

SECOND

WOOD GRILLED WHOLE LOCAL FISH
ROASTED CHILE SALSA

32 OZ. DRY AGED PORTERHOUSE
CHANTERELLE MUSHROOM JUS

SIDES OF WHIPPED POTATOES & GRILLED LOCAL VEGETABLES

DESSERT

presented to the table in full, then individually plated

CHOCOLATE TARTLET
GANACHE, CREMA, TOASTED HAZELNUTS

sample only - subject to change