

**Dinner Prix Fixe 1**, *served family style*

**Raw Bar** (optional)

shellfish platter

*additional \$22.00 per person*

**Appetizers**

**ceviche** citrus, cucumber, avocado

**wood oven roasted eggplant** pomegranate, mint

yogurt-tahini sauce, scallions, walnuts, pita

**butter lettuce salad** avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

**Entrées**

**housemade tagliolini** wild mushrooms, greens, thyme, parmigiano

**wood oven roasted whole “poulet rouge” chicken** plumped raisins, toasted pinenuts, arugula

**wood oven roasted fish** provençal vinaigrette

**Sides**

**wood oven roasted zucchini** anchovy butter

**wood oven roasted turnips** honey & black pepper

**Desserts**

genuine cookies & confections



**adjective** authentic; real; free from pretense, affectation, or hypocrisy; sincere

*sample only; subject to change*

(gen • u • ine) [jen-yoo-in]

## Dinner Prix Fixe 2, *served family style*

### Snacks

**crispy hominy** chile & lime

**classic deviled eggs**

**thick cut potato chip** pan fried onion dip

### Raw Bar (optional)

**shellfish platter**

*additional \$22.00 per person*

### Appetizers

**apple & fennel salad** red onion, sunflower seeds, radish, quinoa, greens, goat cheese, mustard vinaigrette

**yellowfin tuna crudo** blood orange, serrano, basil, pink peppercorn, lime

**crispy pork belly** kimchi, crushed peanuts, cilantro

### Entrées

**wood oven roasted fish** provençal vinaigrette

**wood oven roasted whole “poulet rouge” chicken** plumped raisins & pinenuts

**slow roasted & grilled short rib** celery root, honey crisp apple, herbs, balsamic

### Sides

**wood oven roasted broccoli** castelvetro olive salsa & piave vecchio

**wood oven roasted fingerling potatoes**

### Desserts

**chocolate cremoso** sea salt, olive oil, crostini, espresso parfait

**banana butterscotch pudding** salted caramel, donuts & crema

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## Dinner Prix Fixe 3, served family style

### Snacks

**marinated olives** orange peel & fennel

**falafel** tahini sauce & pickles

**shrimp toast “banh mi”**

### Raw Bar (optional)

**shellfish platter**

*additional \$22.00 per person*

### Appetizers

**beet salad** pistachio pesto, preserved lemon, goat cheese

**stracciatella** wood oven roasted heirloom carrots, kale-hazelnut pesto

**today’s housemade pizza**

**duck confit** cauliflower purée, curry oil, wilted greens, apple mostarda

### Entrées

**wood oven roasted whole local snapper** preserved meyer lemon, calabrian chile, roasted fennel

**wood oven roasted whole “poulet rouge” chicken** plumped raisins & pinenuts

**32 oz wood oven roasted cowboy ribeye** lemon & roasted garlic

### Sides

**garlic mashed potatoes**

**wood oven roasted green beans** shallot-hazelnut vinaigrette

### Desserts

**chocolate honey tart** tahini ice cream & sesame brittle

**brown butter pistachio cake** honey roasted pistachios & vanilla ice cream



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