

RESTAURANT WEEK

PRIX FIXE MENU- \$39

FIRST COURSE

CHOICE OF:

FARMERS MARKET WEDGE

TOMATOES, GREAT HILL BLUE CHEESE, ADAMS FARM BACON, PICKLED ONION, LEMON PEPPER OIL

BURRATA CAPRESE

HEIRLOOM TOMATOES, MAPLEBROOK

BURRATA, ARUGULA, BALSAMIC "CAVIAR", GARLIC TOAST

IDIAZÁBAL CORN BISQUE

LOCAL CORN, GREEN CHILE, HUSHPUPIES, MICRO BASIL, BASIL & CHILE OIL

SECOND COURSE

CHOICE OF:

SCOTTISH SEA TROUT

CHARRED CORN SALAD, SPOON BREAD, BOYD FARM GREENS, TARRAGON BROWN BUTTER, LIME BUBBLES

VEGETABLE PAELLA ADD SHRIMP \$7

CALASPARRA RICE, WOOD ROASTED SUMMER VEGETABLES, PEAS, HERB SALAD

KUROBUTA PORK CHOP

ORANGE MAPLE BRINED, CREAMED CORN POLENTA, SEASONAL VEGETABLE, BLACK TRUFFLE BUTTER, RED EYE DRIZZLE

THIRD COURSE

CHOICE OF:

MEXICAN CHOCOLATE POT DE CREME

WHIPPED CREAM, SESAME CRISP

BLACKBERRY ALMOND TART

VANILLA GELATO

GINGER PUMPKIN CHEESECAKE

WHIPPED CREAM, WILD BLUEBERRY COULIS

NO SUBSTITUTIONS. \$10 SHARE PLATE CHARGE.