



Sept 14th

-to-

Sept 20th

3-Course Dinner Menu \$55

Dinner Appetizers

Steelhead Trout Crudo, Enoki Mushrooms, Preserved Lemon Emulsion, Blue Basil, Marsala Vinaigrette

-or-

Hokkaido Scallops Frite, Mango & Coconut Milk Espuma, Togarashi Spiced Cucumber-Bok Choy Slaw

-or-

Cream of Cauliflower & Wild Ramp Soup with Porcini Mushroom Espuma

Dinner Entrees

Portuguese Style Mussels, Grilled Andouille Sausage, Vine-Ripe Tomatoes,

Saffron & Pimenton Broth, Rouille Crouton

-or-

Artisan Ricotta Cavatelli, Baby Clams & Asparagus Salsify Cream,

Parmesan Crisps, Italian Parsley Agrumato

-or-

Pan Roasted Horseradish Crusted Salmon, Frisee-Parsley & Fingerling Potato Crisps,

Laced with Lemon Beurre Blanc

Dessert

Classic Creme Brulee

-or-

Famous Brandied Apricot Chocolate Truffles, Chantilly Cream, Lace Tuile, Candied Orange Peel