



*Two Course Prix Fixe \$25 / Additional Courses \$11 ea*

**Risotto**

*Beets, Radishes, Olives, Dill, Blue Cheese*

**Pork Belly**

*Cauliflower, Peppers, Garbanzo Beans, Cilantro, Peaches*

**Corn Soup**

*Red Bell Pepper, Huitlacoche, Shiitake Mushroom, Crawfish*

**Ling Cod**

*Heirloom Tomatoes, Tomatillo, Eggplant, Lemon Cucumber, Arugula*

**Butcher's Steak**

*Swiss Chard, Chanterelles, Apricots, Horseradish*

**Goat Brie**

*Apriums, Black Quinoa, Fresh Prunes, Walnuts*

**Raspberry**

*Vanilla Bean, Figs, Olive Oil, Sable*

**Seasonal Favorites**

**Melon Gazpacho**

*Bell Pepper, Prosciutto, Almonds, Champagne*

**Summer Squash**

*Goat Cheese, Oyster Mushrooms, Blossoms, Spinach*

**Dark Chocolate**

*Molasses, Blackberries, Cocoa Nibs, Tamarind*

*Please note that not all ingredients are listed on the menu, if you have restrictions please let your server know. Consuming raw or undercooked proteins is at the guest's own risk. A charge of \$4 will be added to all split plates and parties of 6 or more are subject to an 18% gratuity.*