



FIRST COURSE

Opah Crudo

Watermelon Gazpacho, Chili Dusted Plantain

SECOND COURSE

Roasted Beet & Green Apple Salad

House-Cured Pancetta, Basil Whipped Goat
Cheese, Crispy Quinoa, Local Greens

THIRD COURSE

Braised Niman Ranch Lamb Breast Roulade
Salsa Mole, Root Vegetable Pave, Roasted
Tri-Colored Cauliflower

FOURTH COURSE

Sweet Corn Cookie Sandwich
Hazelnut Butter Mouse, Chocolate Ganache
Paired with Spiked Cold Brew Coffee

Wine pairing will be done specially
that evening by the Chef for guest enjoyment.

\$125.00 per person