

h a r v e s t

SUMMER TASTING MENU \$70

APPETIZERS

CAZPACHO

avocado, tomatillo, charred corn
(add king crab + \$15)

or

CAESAR GEM SALAD

sweet gem lettuce, everything spice crouton, red onion
smoked trout caesar dressing

or

BACON PARMESAN AGNOLOTTI + \$12

parmesan bacon cream, demi-sec tomato, lettuce velouté

ENTRÉE

FIRE ROASTED SALMON

summer squash, seasonal mushroom, tomato beurre blanc

or

GRILLED HALF CHICKEN

citrus marinade, chipotle sauce, mixed herbs

or

GRILLED HANGER STEAK + \$10

chimichurri, crispy shallot

DESSERT

PEACHES AND CREAM COBBLER

brown sugar streusel, yogurt ice cream, caramelized peaches

or

CHOCOLATE AND COCONUT (VEGAN)

coconut mousse, chocolate cream, coconut sorbet,
crunchy tuile, dark chocolate sauce

*Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

