

SMALL PLATES

LAND

Charred Short Rib| Grilled Asparagus, Sweet Corn, Heirloom Tomato, Chipotle Glaze

SEA

Diver Scallop| Carrot Puree, Verjus Glaze, Chive Flower

Faroe Islands Salmon Mi Cuit| Buttermilk, Corn Puree, French Beans, Tarragon, Ancho Demi

King Salmon Poke| Tamari Shoyu, Shaved Macadamia, Toasted Sesame, Mango Sticky Rice

Ahi Tuna Tataki| Soy-Cured Egg Yolk, Wasabi Aioli, Nori

Local Fluke Ceviche| Sweet Potato, Watermelon Radish, Leche de Tigre, Crispy Corn

GARDEN

Shaved Summer Squash| Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives

Heirloom Tomato Tartare| Black Sesame Lavash, Pickled Fennel, Black Garlic Balsamic

Mozzarella di Bufala| Heirloom Tomato Confit, Crispy Basil, Pickled Shallot Vinaigrette

Marinated Heirloom Melon| Dandelion, Feta Panna Cotta, Pickled Ginger, Espelette Pepper