

# APPETIZER

## HEIRLOOM TOMATO

Bing Cherry, Madagascar Vanilla, Sheep's Milk Feta, Mint (v, gf)

## SPRING ASPARAGUS

Aquafaba Gribiche, Nasturtium, Mustard, Herb Breadcrumbs (vg, gf)

## LOCAL BURRATA

Roasted Tomato, Charred Corn Chimichurri, Corn Crema, Cress (v, gf, df)

## SUMMER SQUASH CARPACCIO

Charred Apricot, Castelvetrano Olive, Black Pepper Lavash, Ricotta Salata (v, gf)

## GEM LETTUCES

Spring Vegetables, Poached Esbenshade Farm Egg, Green Goddess, Anchoïade (v, df)

## SOFT SHELL CRAB

Ginger, Kefir Lime, Watercress, Dukkah Spice (df, gf)

## GRILLED SPANISH OCTOPUS

Meyer Lemon, Caramelized Marcona Almond, Ancho Chili, Tomato (df, gf)

## BIG EYE TUNA

Watermelon Aguachile, Black Sesame, Lime, Sorrel (df, gf)

# BREAD

## CHEF'S SELECTION OF ARTISINAL BREADS

Sweet Butter, Maldon Sea Salt (v)

(gf) gluten free, (df) dairy free, (v) vegetarian, (ve) vegan

# ENTRÉE

## GEORGES BANK HALIBUT

Asparagus, Purple Potato, Parsley-Fennel Soubise (gf)

## ARCTIC CHAR

Corn and Fava Bean Succotash, Lobster Corn Cake, Saffron Emulsion, Fennel (gf)

## FAROE ISLAND'S SALMON

Poached Fennel, Celery, Amphissa Olive, Tomato Water (gf, df)

## ICELANDIC COD

White Asparagus, Snow Peas, Chanterelles, Chive Oil (gf, df)

## BLACK BASS

Artichoke Barigoule, Burst Tomato, Lemon Verbena Sauce Vierge (gf, df)

## CORN FED CHICKEN

Grilled Romano Beans, Couscous, Dill Labneh, Baby Leeks (gf)

## HERB ROASTED LAMB LOIN

Summer Squash, Eggplant, Vadouvan Potato, Basil Jus (gf, df)

## FILET MIGNON

Clay Roasted Potato, Lacinato Kale, Pomegranate (gf, df)

## WAGYU SIRLOIN

Broccolini, Potato Fondant, Charred Pearl Onion, Black Garlic Jus (gf, df)

# SILENT VEGETARIAN ENTRÉE

## GREEN CHICKPEA FALAFEL

Grilled Romano Beans, Dill Chimichurri, Turmeric, Nasturtium (vg)

## CHARRED EGGPLANT

Tofu, Forbidden Rice, Yu Choy, Yellow Curry (gf, vg)

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# DESSERT

## PLATED

WHITE CHOCOLATE ALMOND CAKE  
Mango, Coconut Meringue (gf)

RASPBERRY TART  
Lemongrass, Crème Fraîche (gf)

CITRUS CHIFFON  
Blueberry, White Chocolate Blackberry Bark

BANANA CARMEL FLAMBÉ  
Bananas 3 Ways

STRAWBERRY MOUSSE  
Genoise, Sumac Crunch

CHEESECAKE  
Fig, Strawberry, Nougatine

## PETIT FOURS

MILK CHOCOLATE CARAMEL TRUFFLE (gf)

PASSION FRUIT TART

STRAWBERRY MINT PATE DE FRUIT (ve,gf)

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