

SEASONAL MENU

Summer

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES
PRICE DETERMINED BY ENTRÉE CHOICE

Starter

THAT 70'S THROWBACK

A RETURN TO THAT ERA WITH A DEVILED EGG SAMPLER
~ CHEF'S CHOICE ~
SERVED WITH A SIDE OF LEMONY GREENS

HEIRLOOM TOMATO GAZPACHO

CLASSIC CHILLED SUMMER SOUP
HIGHLIGHTS OUR LOCALLY GROWN PRODUCE
TOPPED WITH A GRILLED PRAWN

MEXICAN SHRIMP COCKTAIL

PICO DE GALLO, AVOCADO AND FRESH LIME COMPLIMENT THESE JUMBO SHRIMP
SWIMMING IN A DELICIOUS LOCAL HOT SAUCE,
TOPPED WITH FRESH CILANTRO
SERVED WITH WARM TORTILLA CHIPS

Salad

FRENCHY

BASED ON A SALAD FROM PARIS'S ÜBER-BISTRO L'AMI LOUIS
FEATURES PICKLED MUSTARD SEEDS, BLACK PEPPERCORN BACON AND BABY ROMAINE LETTUCE
TOSSED IN A GRILLED CHERRY TOMATO DRESSING
ON A BED OF BLEU CHEESE AND CRÈME FRAÎCHE

GRILLED MONTEREY ARTICHOKE

WITH A CALIFORNIA SALSA BUR BLANC, DUSTED WITH RICOTTA SALATA
SERVED WITH A WARM BAGUETTE

GRILLED STONE FRUIT WITH 15 ORGANIC GREENS

TOSSED IN AN AGED BALSAMIC VINAIGRETTE
TOPPED WITH BURRATA AND PEPITOS

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST

Entrée

ALL OF OUR MEAT IS ORGANIC AND GRASS FED

\$65 PER PERSON

BRISKET BURGER

BASED ON SAN FRANCISCO'S CLASSIC BURGER BY WES ROWE
GROUND GRILLED BRISKET TOPPED WITH RED ONION, HEARTS OF ROMAINE,
HEIRLOOM TOMATOES, SONOMA BRINERY FRESH PICKLES AND VERMONT WHITE CHEDDAR CHEESE
SERVED WITH SIDES OF ORGANIC KETCHUP, MAYONNAISE, AND MUSTARD
IT'S A MEAL UNTO ITSELF!

\$70 PER PERSON

VERJUS-BRINED DOUBLE-CUT PORK CHOPS WITH MARINATED SCALLIONS

MARINATED FOR OVER 12 HOURS
SERVED WITH A TRADITIONAL MASHED POTATOES

~ AN EARLY CROP OF UNRIPE PRESSED GRAPES RESULTS IN VERJUS.
UNLIKE WINE, HOWEVER, VERJUS IS NOT FERMENTED, AND IS NOT ALCOHOLIC.
WHILE ACIDIC, VERJUS HAS A GENTLER FLAVOR THAN VINEGAR, WITH A SWEET-TART TASTE. ~

\$75 PER PERSON

CHILLED ALASKAN WILD SALMON WITH A GRILLED SUMMER TOMATO SALSA

THIS SLOW POACHED SALMON IS THEN CHILLED
SERVED WITH GRILLED CORN AND HEIRLOOM TOMATOES,
FRESH GARLIC, AVOCADO, RED ONION AND CILANTRO
TOPPED WITH FRESH LIME AND COTIJA CHEESE
SERVED WITH A LEMONY WHITE RICE

Dessert

CRÈME BRÛLÉE

~ THIS IS OUR MOST REQUESTED DESSERT ~
WITH SEASONAL FRUIT

EXTRA VIRGIN OLIVE OIL ICE CREAM

~ A NEW DESSERT FOR US, BUT QUICKLY ASCENDING THE MOST LIKED LIST ~
DRIZZLED WITH SCHARFFEN BERGER™ DARK CHOCOLATE
AND TOPPED WITH SEA SALTED SPANISH PEANUTS

GHIRARDELLI CHOCOLATE CHIP SKILLET BROWNIE

~ A NEW TAKE ON A SUMMER CLASSIC ~
HOMEMADE BROWNIE IN A CAST IRON PAN
SERVED WARM WITH ARTISAN VANILLA BEAN ICE CREAM AND 2 SPOONS

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