

SUMMER NIGHTS MENU \$49

SELECT ONE FROM EACH COURSE

FIRST COURSE

SWEET CORN GAZPACHO

TOMATO BASIL RELISH, SWEET PEPPER OIL, GARLIC CROSTINI, HONEY GASTRIQUE

SUMMER MELON SALAD

ORGANIC MIXED GREENS, HONEY DEW MELON, CANTALOUPE, RED ONION,
CUCUMBER, PICKLED BREAKFAST RADISH, MINT MARINATED FETA
ZAATAR VINAIGRETTE

CRISPY BRUSSELS SPROUTS

YUZU KOSHO PESTO, GOCHUJANG AIOLI, PICKLED FRESNO,
CASHEWS, SABA MISO, MICRO CILANTRO

SECOND COURSE

GRILLED CURRY CHICKEN

MARINATED THIGHS, SAFFRON RICE PILAF, BROCCOLINI, CUCUMBER RAITA

PAPPARDELLE CASTELVETRANO

SHRIMP, HEIRLOOM CHERRY TOMATO, LEMON MARTINI BEURRE BLANC,
ASPARAGUS, PECORINO CRISP, CASTELVETRANO OLIVES

GRILLED SWORDFISH

POTATO GNOCCHI, SAUTEED SPINACH, MEDITERRANEAN BUTTER SAUCE

SEAFOOD NAPOLEON

CHILLED LOBSTER, SHRIMP, & CRAB SALAD, RIPE TOMATO,
GRILLED CORN, MANGO PICO DE GALLO, HERB OIL
ROASTED RED PEPPER VINAIGRETTE, LAVOSH CRACKER

THIRD COURSE

SNICKERDOODLE SCONE-FITEROLES

VANILLA ICE CREAM, SPICED APPLE JAM, CRUNCHY OATS,
SEA SALT CARAMEL

BEIGNETS

CHOCOLATE & CARAMEL SAUCE

SEASONAL SORBET

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

EATING RAW OR UNDERCOOKED SHELLFISH, MEAT OR POULTRY COULD BE HARMFUL TO YOUR HEALTH.