



Dinner Menu

July 25th to August 8th

\$55 per person, excluding tax & gratuity
available for dine-in or out

choose one from each category

daily soup (v & gf)

stone fruit & arugula salad

ricotta salata, toasted almonds, golden balsamic vinaigrette (vg & gf)

yellow tail tostada

cucumber, jalapeno & avocado (gf)

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lasagna bolognese

spinach pasta, beef ragu, fonduta, nonna sauce

pan-seared steelhead trout

carrot puree, salsa verde, arugula (gf)

balinese style bbq ribs

cabbage & carrot slaw, sambal potatoes (gf)

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local peach crisp

brown sugar streusel, vanilla ice cream or vegan ice cream

carrot cake with cream cheese icing

pecans, coconut & pineapple (gf)

raspberry & chocolate bread pudding

whipped cream

Monday, Tuesday, Wednesday, Thursday 5:30pm to 9:00pm

Friday & Saturday 5:30pm to 10:00pm, Sunday 5:00pm to 9pm

An optional 3% kitchen appreciation charge is added to each guest check. This charge enables us to pay competitive living wages to our back of house staff. If you would like this charge removed, please let our staff know.

vegan v • vegetarian vg • gluten-free gf