



START WITH  
your choice of 1

o o o

Glass of Smokescreen Chardonnay

Glass of DiGiorgio Frank Red Blend

Draft of Tuscon Blonde

Draft of Salida del Sol

/ or /

Non-alcoholic Beverage to include soft drinks  
or our fresh brewed green, black or fruit tea

FIRST COURSE  
your choice of 1

o o o

Crab Dip | Cheddar, mozzarella, chives, grilled local bread

House Gyozas | Sweet potato, carrot, beet puree & citrus soy

Kale & Parmesan | Tomato, nuts, goji berry, Marcona almond, golden raisin & jalapeno dressing

Classic Tomato | Goat cheese, grilled cherry tomatoes, house pesto & local bread

SECOND COURSE  
your choice of 1

o o o

Quinoa Cakes | Fresno peppers, pecorino, shiitake, butternut squash, cherry demi glaze & watercress

Smoked Lamb Pastrami on Rye\* | Lamb bacon, caramelized onion, gruyere cheese, local rye bread

Seared King Salmon\* | Roasted sunchoke, brussels sprouts, shiitake, wasabi peas & jalapeno buerre blanc

Fried Cornish Hen | Aji verde, pickled potato & date glaze

THIRD COURSE  
your choice of 1

o o o

Chocolate Mousse | Triple chocolate mousse, ganache, berries

Whipped Burrata | Hazlenut cornbread, local honeycomb, strawberries, Marcona almonds & maple vinegar

Chocolate Almond Coffee Cake | Featuring local Cult Coffee

+

ADD TO YOUR EXPERIENCE

ADD A COURSE  
your choice of 1 / \$20 per person

o o o

Duck Breast\* | Pineapple-sweet potato puree, labneh, heirloom carrots, savory granola & apricot

Hanger Steak\* | Onion glaze, bleu cheese salad, ox tail mac & cheese

Scallops & Lobster\* | Bell pepper, pickled potato, tomato & black garlic puree

ADD A BOTTLE  
your choice of 1 / \$20 per bottle

o o o

The Tortured Artist Albarino | 2016 Edna Valley

Pure 8 Carmenere | 2011 Rapel Valley

Chateau Lagrezette Purple Malbec | 2015 France

\*Items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.



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