



# 1ST COURSE (CHOOSE ONE)

- SUN DRIED STRAWBERRIES IN BALSAMICO, HERBED RICOTTA, BASIL, GRILLED COUNTRY BREAD V
- BURRATA, RED WINE POACHED PEAR, ARUGULA, HERB SALAD, GOAT CHEESE MOUSSE, WHITE BALSAMIC VINAIGRETTE VG
- AHI TUNA, CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, YUZU, SCALLIONS GF
- EGGPLANT MEATBALLS, WARM POLENTA, BASIL PESTO, PARMESAN, BALSAMICO V



# 2ND COURSE (CHOOSE ONE)

- WOOD FRIED BEEF RIBS, MOLE ESPRESSO BBQ SAUCE, LIME SHOESTRING FRIES GF DF
- MESQUITE GRILLED OCOTILLO CHICKEN, CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD GF
- MALFADINE PASTA, EGGPLANT RAGU, ROASTED TOMATOS, KALAMATA OLIVE, GARLIC CRUMB, PARMESAN, BASIL, + ANCHOVIES \$I
- PAPPARDELLE, BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, BASIL, HOT PEPPER, PARMESAN + BURRATA



# 3RD COURSE (CHOOSE ONE)

- FUDGE CAKE, WHITE CHOCOLATE CREME, MINT, BLACKBERRY, CHOCOLATE SOIL
- LEMON BLUEBERRY CAKE, BLUEBERRY COMPOTE, LEMON CURD, CHANTILLY



GF - GLUTEN FREE      VG - VEGAN      V - VEGETARIAN      DF - DAIRY FREE

## \$55 PER PERSON

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS