



Summer Flavor Menu

3-courses \$65



Starters

Shrimp Cocktail

Meyer lemon marinade, London gin-spiked cocktail sauce

Caesar

Sweet romaine, creamy egg dressing, crunchy garlic streusel, fried capers, shaved grana Padano, marinated white anchovy

Brussels and Cauliflower

Balsamic honey glaze, shaved grana Padano, crispy garlic chips

Lobster Bisque

Crostini, lobster chunks, chili aioli

Entrées

Oven Roasted Half chicken

Honey citrus glaze, sautéed garlic spinach, buttermilk cornbread

Shrimp Tagliatelle

Fresh pasta tossed with sautéed jumbo shrimp, picholine olives, heirloom tomatoes, sweet peas, torn basil, crispy garlic slivers, truffle-scented evoo

Snapper

Seared snapper, over a painted caramelized fennel

Salmon

Pan-seared, herb-roasted fingerlings, wilted spinach, crispy capers, cucumber relish

Filet Mignon (+\$15)

Mashed potatoes, mushroom ragout, broccolini, topped with crispy shallots

Sweet endings...

Beignets

Chocolate chip cookie ala mode

