First Course
Choice Of:

Eggplant Kofta – GF, Vegan
  Cucumber jalapeno Salsa, dill aioli, cashew romesco

Chefs Ernest H Dip
  Smoked whitefish, sliced almonds, pickled chilis, salmon skin chicharrónes

Beer Brined Chicken Wings
  Rosemary-apple puree, sunflower seed dukkha, frisée

Second Course
Choice Of:

Citrus + Ginger Marinated Flat Iron GF
  Adzuki beans, gochujang + bone marrow butter, tat soi, pickled daikon

Asiago Crusted Chicken
  Smashed marble potato, charred tomato, spinach + arugula, asiago

Cabbage & Noodle w/Udon, chili black garlic & brown beech mushrooms - Vegan

Third Course
Choice Of:

Amaretto Custard
  rich amaretto custard, vanilla almond butter crust, whip cream, toasted almonds, smoked sea salt

Dark Chocolate + Black Raspberry Whip
  chocolate cookie crust with Ghirardelli dark chocolate & lavender mousse, topped with black raspberry + Chambord liqueur whipped cream

Chocolate Tahini Custard – GF, Vegan
  Tahini custard, chocolate ganache, coconut crust (contains sesame seeds)

$42.00 plus tax and gratuity