

salt

PRIX FIXE

\$55 PER PERSON

APPETIZERS (PICK ONE)

Crispy Pork Belly spiced papas bravas, roasted garlic aioli, chimichurri, Calabrian chili hot honey, cilantro

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico

Housemade Gnocchi roasted garlic parmesan cream, asparagus, peas, spinach, sundried tomato vinaigrette

ENTRÉES (PICK ONE)

Blue Crab Fettuccine Aglio E Olio roasted summer squash and garlic emulsion, charred corn, herbed breadcrumbs

Green Curry Tuna* Thai green coconut curry sauce, crispy sushi rice, charred cauliflower, pickled pineapple, cashew scallion chili crisp

Charred Branzino mixed olive chimichurri, pimentón papas bravas, pickled sweet peppers, smoked paprika aioli

Wagyu Burger* Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun
add truffle parmesan fries + 3

SWEET TREAT (PICK ONE)

Chocolate Cheesecake citrus supremes, hot fudge sauce, sea salt, whipped cream

Baba Au Rhum Doughnut macerated summer peaches, vanilla scented crème fraiche, almond crisp

Seasonal Sorbet mixed berries

GENERAL MANAGER LEO PADLA
EXECUTIVE CHEF DANE SEWLALL

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES
OR DIETARY RESTRICTIONS