

Taboulé Salad with Summer Crudités and Wild Herbs
Composition of Young Vegetables with Market Lettuce and Almond
Big Eye Tuna Tartare with Sorrel, Lemon and Taggiasca Olives
Balik Salmon with Cucumbers, Pickled Pearl Onions and Dill
Greenmarket Tomato Gazpacho with Basil Granola

Tagliolini with Alaskan King Crab, Black Pepper and Lemon
Seared Diver Scallop with Succotash, Watercress and Red Pepper Nage
Spätzle with Niman Ranch Pork Belly, Pommery Mustard and Spinach
Fregola Sarda with Octopus, Chickpeas and Fennel

Seared Scottish Salmon with Summer Beans and Violet Mustard
Bouillabaisse of Striped Bass, Bouchot Mussels, Manila Clams and Chorizo
Roasted Organic Chicken with Farro and Sweet Corn (*for two*)
Nova Scotia Lobster Lasagna with Lemon Verbena and Heirloom Squash (*\$15 supplement*)
St. Canut Farm Cochon de Lait with Bing Cherries, Sweet Onion and Mustard
Bone Marrow Crusted Beef Tenderloin with Swiss Chard and Royal Trumpet Mushrooms (*\$15 supplement*)
Herb Roasted Colorado Lamb with Eggplant, Cumin and Yogurt

Two-Course Prix Fixe

28.

Three-Course Prix Fixe

42.

G O U R M A N D

Sweet Corn

Chilled Soup with Summer Truffle and Purslane

Taboulé

Salad with Summer Crudités and Wild Herbs

Organic Rabbit

Rillettes with Foie Gras, Cherries and Grilled Pistachio Bread

Nova Scotia Lobster

Lasagna with Lemon Verbena and Heirloom Squash

Colorado Lamb

Herb Roasted with Eggplant, Cumin and Yogurt

Red Velvet

Cream Cheese Parfait, Red Currant and Roasted Strawberry Ice Cream

78.

Wine Pairings

55.

The tasting menu is offered for your entire table

