



2 Course (diner's choice) Prix Fixe Menu | 40

3 Course Prix Fixe Menu | 55

- FIRST COURSE -

Pickled Beets (Chef Tyler Anderson)

whipped ricotta, caraway crumb

Seafood Cioppino (Chef Ale Leiva)

clams, mussels, fish, fennel, tomato broth

Classic Pasta Bolognese (Chef Billy Grant)

rigatoni, beef, pork, veal, ricotta cheese

Arugula Salad (Chef Vin Keola)

baby arugula, pomegranate, goat cheese, candied walnuts, fig & lemon vinaigrette

Seared Bok Choy w/ Sautéed Wild Mushroom (Chef Vin Keola)

split pea and miso hummus, roasted sesame and Thai basil oil

- ENTREEÉ -

Sea Trout (Chef Tyler Anderson)

braised cabbage, cilantro & pumpkin seed pesto

Rustic Porchetta (Chef Jesse Powers)

Cacio e Pepe polenta, broccoli rabe

Chicken Piccata Milanese (Chef Vin Keola)

panko parmesan crusted chicken, capers lemon sauce, pappardelle pasta

Celery Root Steak (Chef Vin Keola)

mushroom sauce, wilted spinach, frizzle onion

- DESSERT -

Budino (Chef Ale Leiva)

Mascarpone, chocolate, hazelnuts, caramel

Flourless Chocolate Torte (Chef Kristin Eddy)

Bourbon, orange, crème fraîche, black pepper

Campfire Cake (Chef Tyler Anderson)

toasted marshmallow meringue, graham cracker crust

*Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase risk of foodborne illness.
Please advise your server of any dietary restrictions before ordering.*