



Starters

Soup de Jour

California Prawn Cocktail

Avocado - Micro Arugula - Cilantro

Caprese Flatbread

Heirloom Tomatoes - Smoked Mozzarella - Basil

House Salad

Bibb Lettuce - Gorgonzola - Radishes - Bacon – Buttermilk Ranch

Local Sausage Duo

Stone Ground Beer Mustard - House made Kraut - Caramelized Onions

Main

Pork "Osso Bucco"

Potato Jicama hash - Creamed Corn - Tomato Confit

Fifty Barrels Braised Chicken

Red Wine Sauce - Parmesan Mash - Broccolini - Baby Carrots

Grilled Flank "Stir fry"

Black Bean Sauce - Mushrooms - Green Beans - Soba Noodle

Okinawa Sweet Potato Gnocchi

Brown Butter Sage Sauce - Sugar Snap Peas - Micro Intensity

California Cioppino

Calamari - Shrimp - Mussels - Littlenecks - Linguine - Grilled Pesto Croustini

Last

Blood Orange Creme Brulee

Candied Rind - Orange Chip

Strawberry Biscuits

Strawberry Coulis - Fresh Whip

Deconstructed Cheesecake

Blackberry Sauce - Graham Crumble

Grilled Peach Profiterole

Lemon Zest Mousse - Strawberry Balsamic Reduction

Milk & Cookies

Almond Tuile - Nuttella Mousse - Amaretto Milkshake

*****3 courses for \$30.00*****