



FARM & FISHERMAN CHEF DINNER

*150 per person / 6 courses
sommelier lead wine pairing 45 / 75*

6 - 9 p.m.



LOCAL ARUGULA SALAD

seasonal fruit, honeycomb brittle, blue cheese, honey vinaigrette

ROASTED ASPARAGUS

grilled peach salsa

SEAFOOD "PAELLA"

shrimp, mussels escabeche, saffron rice

PAINTED HILL FARMS FLAT IRON STEAK

smoked pimenton aioli, crispy fingerling potatoes, chimichurri

FARMSTEAD CHEESE COURSE

eight month aged manchego, house made fig jam, ciabatta

ALMOND CAKE

orange anglaise, chocolate ganache



** Consuming raw or uncooked meats, poultry, seafood,
shellfish or eggs, may increase your risk of foodborne illness,
especially if you have certain medical conditions.*