



# FRIDAY & SUNDAY CHEFS TASTING MENU

*\$185 // per person*



## AMUSE

*avocado gazpacho, garlic oil, chili*

## STARTER/SALAD

*grilled seasonal fruit, seasonal greens,  
lemon vinaigrette, goat cheese*

## VEGETABLE

*chamoy, carrot, fresh herbs, gremotalla*

## MAIN

*braised cornish hen, seasonal vegetable,  
succotash, chicken bordelaise*

## INTERMEZZO

*lemon hibiscus sorbet*

## DESSERT

*tapioca cake, preserved charred orange*

*Menus may change due to ingredient seasonality  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase  
your risk of food-borne illness, especially if you have certain medical conditions.*