



\$40 per person (plus tax & tip)

Appetizer Assortment

AHI TUNA CRISPY TACOS

sushi grade ahi tuna loin / plantain shell / rice cracker / orange-chipotle vinaigrette /
jicama-cucumber salsa

PAN SEARED CRAB CAKE

smoked tomato aioli

BURRATA CAPRESE

green apple / blackberry / heirloom tomato / baby basil / black chai / toasted ciabatta

Main Course (choice of one)

BLACKENED SALMON

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

FLATIRON STEAK (medium)

McDaniel smoked bacon & gorgonzola slaw / bourbon balsamic demi

CHICKEN TAWOOK

tomato & yogurt marinated chicken / chana masala / herbs / mango / tomato-raisin chutney

ROOT VEGETABLE RISOTTO (vegan option is available)

braised root vegetables / carnaroli rice / tomato

Dessert

BRIOCHE BREAD PUDDING

rye whiskey caramel / crème anglaise / local strawberry