

SUMMER PRIX FIXE

WEEK OF JUNE 4TH

GRILLED BABY ROMAINE

PINE NUT | PECORINO | LEMON VINAIGRETTE

Marchesi di Gresy Sauvignon, Piedmonte, Italy

YELLOW CORN SOUP

POPPED | CHARRED

Jada XCV, Paso Robles, California

HALIBUT

SMOKED CHERRY GASTRIQUE | WHITE CORN POLENTA CAKE

Domaine Dupeuble, Burgundy, France

BOLOGNESE

PARISIAN GNOCCHI | VEAL | BACON

Tasca d'Almeita Regaleali "Lamuri", Sicilia, Italy

WHITE CHOCOLATE SEMIFREDDO

RASPBERRY | MELBA SAUCE | CHAMBORD TUILE

Segura Viudas, Cava, Brut Reserva Heredad, Penedes, Spain

CHEF DE CUISINE: CAMERON RICHARDSON

WHOLE TABLE COMMITMENT REQUIRED

NO SUBSTITUTIONS

125 PER PERSON

+ 40 PER PERSON FOR WINE PAIRING

