

# SUMMER PRIX FIXE

WEEK OF JULY 30TH

## ASPARAGUS SOUP

CITRUS CRÈME FRAÎCHE

*Champalou, Vouvray, France*

## KING CRAB CAKE

GRILLED SCALLION AIOLI | PICKLED OKRA

*Chalk Hill, Sonoma Coast, California*

## HALIBUT

RAMP BUTTER | QUINOA

*J de. Villebois, Pouilly-Fumé, France*

## DRY AGED NEW YORK

LEEK PURÉE | POTATO LATKE | SAUCE ROBERT

*Cousiño-Macul "Antiguas", Maipo Valley, Chile*

## GUAVA ICE CREAM

PINEAPPLE BRÛLÉE | MACADAMIA AND COCONUT CRUMBLE

*Hoffmann-Simon, Piesporter Riesling Beerenauslese, Mosel, Germany*

**CHEF DE CUISINE: CAMERON RICHARDSON**

WHOLE TABLE COMMITMENT REQUIRED

NO SUBSTITUTIONS

125 PER PERSON

+ 40 PER PERSON FOR WINE PAIRING

