

date night for two

FIRST COURSE

choice of

smoked tomato bisque

herbed crème fraiche, grilled french bread, fresh basil

caesar salad

romaine hearts, focaccia croutons, fried anchovy, shaved parmesan, lemon gel, house caesar dressing

gnocchi

gorgonzola, tomato bacon jam, pea shoots, brown butter crumb

SECOND COURSE

choice of

chicken

pimento jam, cajun tasso, asparagus, romesco

scallops

crème spinach, truffle leek vinaigrette, black garlic, crispy sweet potato

braised short rib

roasted tri colored cauliflower, fresh celery, shaved radish and pickled fresno chile salad, braising jus

THIRD COURSE

chef's selection

choice of bottle

red, white, sparkling