

August 21, 2018
Executive Chef: Jalen Jones
\$60++ per person



TRUE FOOD KITCHEN

Taste & Toast to Summer

AMUSE-BOUCHE

Hiramaşa Crudo *black radish, fennel, watermelon, sunflower sprout* GF
Beverage Pairing: Samurai's Garden *soju, muddled cucumber, yuzu, thai basil, antioxidant tea*

FIRST

Beet Cured Salmon *fresh horseradish, dill, zhoug, whipped lime, green garbanzo, watercress, roasted radish* GF
Wine Pairing: Sauvignon Blanc *Domaine de la Perrière (Sancerre, France)*

SECOND

Spiced Seitan *pickled baby carrot, tahini, smoked eggplant, fiddle head fern* v
Wine Pairing: Chardonnay *Cave de Lugny Macon-Villages "La Côte Blanche" (Burgundy, France)*

THIRD

Responsibly Sourced Striped Bass *heirloom tomato, fonio, charred brocolini, citrus caper vinaigrette* GF
Wine Pairing: Cannonau *Sella & Mosca "Riserva" (Sardinia, Italy)*

DESSERT

Coconut Semifreddo *pistachio, macerated summer berry* v, GF
Wine Pairing: Sparkling Rosé *Domaine Chandon "Étoile Rosé" (Napa/Sonoma, CA)*

++ not including tax & gratuity

v Vegan GF Gluten Free

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.