

## FRESH FOOD. LOCALLY SOURCED.

## **SNACKS**

#### **FUNNEL CAKE**

CORN, JALAPENO, AVOCADO CREMA

#### **SALMON TARTARE**

WHITE SOY, CUCUMBER, WONTON CRISP

### **TOSTADA**

OCTOPUS, MANGO, AJI AMARILLO

#### **MELON**

PROSCIUTTO, ALMOND

## **GARDEN**

#### **CUCUMBER**

SEAWEED, YUZU

### **TOMATO**

TORN HERBS, PINE NUTS, BALSAMIC

#### STREET CORN

TAJIN, TAPATIO, COTIJA

#### **SPAGHETTI SQUASH**

CHILI VERDE, COTIJA, PEPITA

40.

#### **PLATES**

#### **SKUNA BAY SALMON**

CORN CHOW CHOW

#### **TIGER SHRIMP**

SMOKED GARLIC, SMOKED TOMATO

#### **BEEF CHEEKS**

CREAMY POLENTA, HORSERADISH GREMOLATA

#### **CORN RISOTTO**

HUITLACOCHE, PARMESAN

#### POTATO GNOCCI

SUNGOLD TOMATO RAGU, PARMESAN

## **DESSERT**

#### CRISPIN APPLE BUÑUELOS

VANILLA DIPLOMAT CREAM, DULCE DE LECHE

#### **POACHED WARREN PEARS**

SAFFRON, CARDAMOM, SPECULOOS, HONEY GELATO

#### **GARNET YAM POUND CAKE**

PINEAPPLE QUINCE CHUTNEY, CREAM CHEESE GELATO

# FLOURLESS CHOCOLATE CAKE

PUDWILL BLACKBERRIES, BLACK PEPPER SYRUP, WHIPPED CREAM

## **CHEF'S RESTAURANT WEEK TASTING**

EXPLORE THE FARM FRESH EXPERIENCE AS OUR CHEF CREATES A SPECIAL TOUR OF OUR MENU.

**CHOOSE ONE DISH FROM EACH COLUMN ABOVE** 

PRICE IS PER PERSON BASED ON ENTIRE TABLE ORDERING