

THE
Desmond

\$65 Prix Fixe

1st COURSE

(choice of one of the following)

Local Fish Crudo, grapefruit segment, sea beans, compressed celery, evoo, aleppo, grapefruit powder *gf*

Kale and Orange Salad, compressed beets, red onion, castelvetro and pistachio relish, citrus vinaigrette 18 *gf* ⑤

Buffala Mozzarella and farmers market pears, aged balsamic glaze, pear cider vinaigrette, spiced candied pecans 20 *gf*

2nd COURSE

(choice of one of the following)

Grilled Honey Nut and Kabocha Squash, yondu vinaigrette, pinenut salsa, fried sage, evoo 20 *gf* ⑤

Sweet Potato Gnocchi, duck confit, candied pearl onions, madeira sauce, parmesan, brown butter crumbs

Braised Beef Cheek, guajillo tomatillo salsa, seasonal pickles, grilled avocado, moroccan baghrir

Entrée upgrade +\$30

Creekstone NY Strip, yukon shishito panadera, mezcal glazed shallot, chipotle hollandaise, hoja santa powder

3rd COURSE

(choice of one of the following)

Gianduja Chocolate Budino, english toffee, hazel cremeux, flambé bananas

Basque Cheesecake, crushed almond cookie, horchata ice cream, toasted meringue, plum powder