



1st Course

AHI TUNA CRUDO*

Avocado | Furikake | Fresno |
Black Garlic Shoyu

BISON TARTARE*

Grain Mustard | Caper | Chive | Onion |
Charred Bread

2nd Course

PETITE FILET*

Short Rib Gnocchi | Heirloom Tomato |
Hazelnut Pesto

PAN ROASTED SALMON*

Lobster & Corn Succotash | English Pea Puree

3rd Course

PRICKLY PEAR PANNA COTTA

Strawberry Compote | Hibiscus Reduction | Coconut Crunch (GF)

NECTARINE GALETTE

Almond Praline | Puff Pastry | Vanilla Bean Gelato

66/person + tax/gratuity

*cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.