



CHEF'S WEEK 2026

July 31st through August 9 -- \$66

First Course

"SOIL & SEED" MISO ZUCCHINI SOUP

*Fritto Misto Sweet Corn, Tomato Chip, Bell Pepper
Coulis, Lemon Basil, Zucchini Ribbon, Eggplant
Caponata, Cucumber Blossom*

or

PARMESAN TACOS WITH BEEF TARTARE*

*Calabrian Chile Aioli, Caramelized Onions,
Caper Berries, Cilantro, Shallot Rings, Chard*

Second Course

"CHULA SEAFOOD" WOOD FIRE

GRILLED SALMON*

*Sugar Snap Pea Puree, Grilled Zucchini, Crimson
Lentils, Almonds, Marinated Olives, Preserved Meyer
Lemon, Confit Tomatoes, Pickled Sunchoke,
Fresh Parsley*

or

"HAYDEN FLOUR MILLS" HAND MADE SCARPINOCC

*Ricotta Filling, Duck Confit, Shishitos, Zucchini,
Eggplant, Fried Sage, Squash Blossom*

or

"PRIME" WOOD FIRE GRILLED RIBEYE*

*Red Bell Pepper Jam, Bok Choy, Corn Rib,
Black Garlic Emulsion, Chimichurri, Hazelnuts
Steak Up Charge: \$20*

Dessert

BRIOCHE BREAD PUDDING

*Cranberries, Tart Cherries, Almonds,
Bourbon Anglaise, Vanilla Ice Cream*

or

SEASONAL HOUSEMADE ICE CREAM/ SORBET

Additional Bites

WOOD FIRE GRILLED KUMIAI OYSTER

*Meyer Lemon Mignonette, Italian Caviar, Mascarpone,
Chives, Viola
\$14 Per Oyster*

or

FOIE GRAS MACARON

\$14 Per Macaron

or

BREAD SERVICE WITH PLUM COMPOUND BUTTER

\$6 Per Person

Executive Chef /Owner: Dustin Christofolo