



SEVEN COURSE TASTING

\$137

AMORETTE

AMUSE BOUCHE

SEA URCHIN

Hokkaido Turnip, Champagne, Honeydew

HEIRLOOM TOMATO

Tomato Water, Basil Espuma, Sheep's Milk Sorbet

MARYLAND BLUE CRAB

Sorrel, Avocado, Pressed Bread

HOUSEMADE RAVIOLI

Cotija, Guanciale, Corn

TASMANIAN OCEAN TROUT

Stone Fruit, Summer Squash, Pioppino Mushroom

WOOD FIRED
MIYAZAKI WAGYU

Marble Potato, Bitter Greens, Cherry BBQ

SWEET AMUSE BOUCHE

GRAND CRU CHOCOLAT

Vanilla Gelato, Pecan Praline, Cocoa Tuile

PETIT FOURS

EXECUTIVE PASTRY CHEF
Renaud Besnard

VEGETARIAN

AMUSE BOUCHE

BOUNTY OF RAW SUMMER
VEGETABLES

Tahini, Carob Soil, Garden Herbs

COMPRESSED WATERMELON

Stone Fruit, Macadamia Nut, Petite Lettuces

BLUEBERRY

Corn, Cotija, Wild Arugula

HEIRLOOM TOMATO
CAVATELLI

Basil, Stracciatella, Sea Salt

LEGUME SAUCISSE

Summer Squash, Fine Herbs, White Verjus

SMOKEY BBQ TOFU

Wood-Fired Summer Vegetables, Cherry, Marble Potato

SWEET AMUSE BOUCHE

GRAND CRU CHOCOLAT

Vanilla Gelato, Pecan Praline, Cocoa Tuile

PETIT FOURS

EXECUTIVE CHEF
Isaac Olivo

SOMMELIER
Thierry Lesparre