DINNER

$65 / Person | 8 Guest Minimum

FIRST
(Select Two | Each Additional Choice - $6 / Person)

County Line Gem Lettuce
Purple Radish, Shallot Dijon Vinaigrette
Charred Shishito Peppers
Toasted Seeds, Garlic Yuzu Vinaigrette, Anchovy Creme Fraiche
Wood Roasted Feta
Pickled Kumquat, Toasted Foccacia
Market Greens
Citrus Buttermilk and Fine Herbs

SECOND
(Select Two | Each Additional Choice - $9 / Person)

Chicken Confit
Butter Beans, Chicori, Cara Cara Vinaigrette

Steak Frites
Bavette, Garlic Black Pepper Fries, and Banana Pepper Bearnaise

Seared Salmon
Confit Tomatoes, Hedgehog Mushrooms, Marcona Almond Romesco

Smoked Beans and Greens
MayTake Mushrooms, Gigante Beans, Sourdough Crumble and Tuscan Kale

SIDES
(Select Two | Each Additional Choice - $5 / Person)

Crispy Brussels Sprouts
Carrot Citrus Glaze, Mandarins, Hazelnut, Bonito Flakes

Garlic Pepper Shoestring Fries
with Fancy Ranch

Roasted Potatoes
Lemon Creme Fraiche, Aleppo, Chives

Charred Sprouting Broccoli
Lemon Vinaigrette, Crispy Shallots, Sourdough Crouton

THIRD

Soft Serve
Dark Chocolate (V), Creamy Vanilla
Assortment of Toppings

ADD-ONS

West Coast Oysters
Red Wine Mignonette, Hot Sauce, Cocktail Sauce
$3.50 / Piece

Seasonal Whole Pies
(Serves 8-12 Guests)
Ask About Our Flavors
$45 / Pie

Sunday’s Pancake
Brown Butter, Hazelnut Maple Praline
$21 / Triple Stack