



SECOND COURSE

ASPARAGUS & TRUFFLE VELOUTE
ROASTED BUTTERNUT SQUASH BISQUE

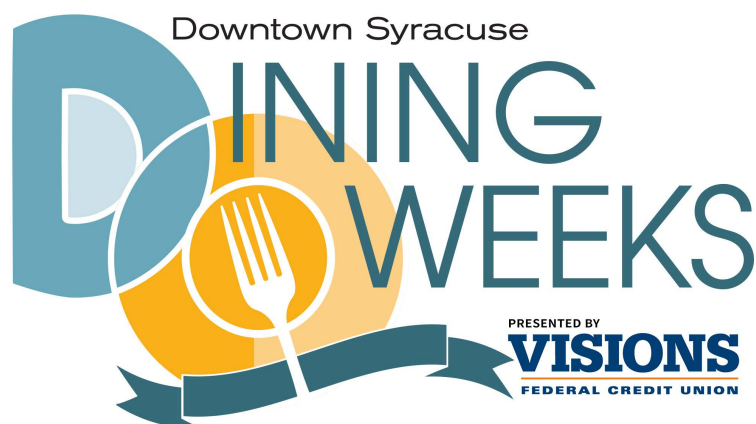
BRUTUS SALAD
ROMAINE, ANCHOVY PARMESAN
"PESTO", SHATTERED BAGUETTE

SMOKED SALMON TARTARE (+\$3)
ARUGULA, DAIKON, PEARL ONIONS,
TORCHED GRAPEFRUIT, SHITAKE



FIRST COURSE

SWEET BEET TASTING
GOAT CHEESE, ARUGULA, CHARRED
RADICCHIO, CANDIED WALNUTS
POACHED CALAMARI STEAK
CUCUMBER, SOY, CHILI DRESSING, CILANTRO
PANCETTA & MANCHEGO MAC N CHEESE
SCALLOP CRUDO (+\$4)
GARDEN CONSERVA, EVO, SCALLIONS



THIRD COURSE

TASTING OF PORK
TENDERLOIN, BACON "SNOW", BRAISED
SHOULDER WITH COCONUT, PINEAPPLE,
CARROTS, BOK CHOY
HANGER STEAK
NAPPA CABBAGE, CHILI "BROTH", "FRIED RICE",
BROCCOLI, MUSHROOMS
PAPPARDELLE
ROASTED EGGPLANT, TOMATO, GOLDEN RAISINS,
GARLIC, BASIL ASIAGO, PISTACHIOS
SEARED SCALLOPS (+\$9)
WATERMELON, APPLE "DASHI", FINGERLING
POTATOES, CELERY, ONION, CAVIAR