

# MENU



## FIRST

*Tuna taco; lightly cured southern tuna midloin, apple, daikon, dill creme, black sesame*

## SECOND

*Little pot of soup*

## THIRD

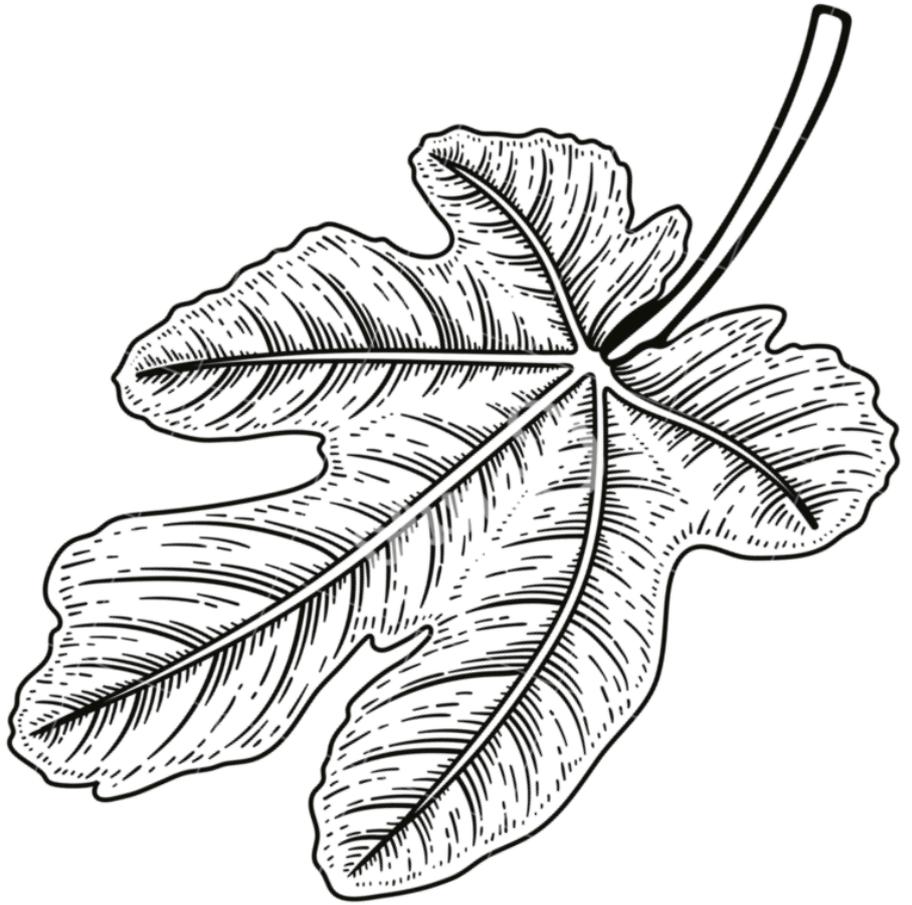
*Garden sweet corn, polenta soufflé, crispy Jamón, parmesan*

## FOURTH

*Prime heritage beef tenderloin, confit garlic and potato purée, pistou, beef bone & red wine reduction*

## FINAL

*Toasted fig leaf panna cotta, fig compote, raspberries, tuile*



## ADDITIONAL SIDES

*House baked sourdough bread with smoked butter \$14*

*Warmed local Alto olives \$10*

*Seasonal vegetables \$12*

*Roasted chat potatoes with sea salt & rosemary \$12*

*Garden leaves with parmesan and balsamic reduction \$11*

*~ Menu subject to change at anytime without notice ~*