



Summer is here! Our fields & greenhouses provide us with fresh aromatic herbs, edible flowers & the many beautiful vegetables found on your menu this evening. It is my greatest wish that you enjoy what we have prepared for you today.

Executive Chef Chris Eddy





Winvian Summer Salad

Beets, cherry, plum, pecan & radicchio

Beef Tartare*

Brioche, horseradish & bistro sauce

Seared Yellowfin Tuna

Olive, piquillo, chimichurri & chickpea

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## **Hand Rolled Cavatelli**

Pork ragout & parmesan

## **Grilled Octopus**

Eggplant caponata, romesco & chorizo

## **Handmade Ricotta Gnocchi**

Zucchini, pinenuts & tomato fondue

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Pan Seared Halibut*

Corn, shishitos, scallions & cilantro

Roasted Duck Breast*

Swiss chard, cippolini, lardon & sweet potato puree

Farrotto

Assorted Oracle Farms mushrooms, porcini sauce & smoked mozzarella





Our Pastry Chef has prepared the following:

Summertime Cherries

Almond mousse, blackberry gel & port poached cherries

Triple Chocolate Mousse

Chocolate siphon cake, vanilla crèmeux & garden berries

Artisanal Cheese

Grilled bread with honeycomb & seasonal jam

Three-Course Prix Fixe

One Hundred & Forty-Five Dollars per Person

Four-Course Prix Fixe

One Hundred & Sixty Dollars per Person

A gratuity service charge of 20% will be added to all checks



Before placing your order, please inform your server if a person in your party has a food allergy

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness*