

MARCH-MAY

DINNER

FIRST COURSE:

Choose one

Roasted Beet Salad | Fried Goat Cheese | Marcona Almonds | Sorghum Vinaigrette

Local Arugula & Burrata Salad | Balsamic Reduction | Crispy Basil | Olive Oil

Dungeoness Crab Cake | Avocado | Sesame & Citrus Aioli

SECOND COURSE:

Choose one

Grilled Shrimp Fusilli Pasta | Tomato Cream

Skirt Steak Frites | Tater Tot Confit | Bearnaise

Grilled Chicken Thigh | Hazelnut Dukkah | Cherries

THIRD COURSE:

Choose one

Market Raspberry Sorbet | Aged Balsamic | Whipped Skyr

Warm Calvados Peach | Butter Dulce | Mascarpone

Warm Popcorn Cookies & Coffee Gelato

