

# LENOIR

WEEK OF AUGUST 7TH, 2017

## THREE-COURSE PRIX FIXE MENU CHOOSE ANY ITEMS

45

### FIELD

charred tomatoes / black sesame tahini / dulce / goat feta / basil  
grilled okra / romesco / avocado / charred leeks / puffed rice  
tagliarini / eggplant sesame / pickled peppers / cucumbers / schmaltz

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### SEA

melon ceviche / cucumbers / fresh chilies / nixtamal almonds\*  
royal red shrimp / tomato curry / charred zucchini coconut sabayon / serranos\*  
olive oil poached fish / roasted eggplant / chili sofrito / arbequina olive

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### LAND

5-spice fried quail / garlic chili watermelon sauce / smoked ham & chili fry  
antelope heart / sunflower heart yogurt / lemon pickle / fried sunflower\*  
grilled pork / blue corn pancake / caramelized peaches / kimchi cucumbers\*

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### DREAM

peach pie / buttermilk ice cream / basil  
chocolate earl grey semifreddo / cashew croquant / wild grape / rye shortbread  
grilled halloumi / pistachio basque cake / mezcal melon

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kazu sesame bread with daily spread • 5

EXTRA COURSE • 10

ask about our wine pairings

\*contains raw or undercooked items  
eating undercooked meat, fish or eggs can increase the risk of food borne illness