

Restaurant Week menu \$60

1st course

Select one

Summer Squash & Bean Salad
Croutons, Radish, Pecorino Cheese

Melon & Heirloom Tomato Salad
Herbs, Sea Salt, Extra Virgin Olive Oil

Local Fluke Crudo
Watermelon-Cucumber Aguachile

2nd course

Select one

Barely Cooked Swordfish
Pine Nuts, Polenta, Salsa Verde

Vegetable Soccarat
Flavors of Spain

Pan Roasted Sasso Chicken
Summer Savory, "Ratatouille", Provençale Sauce

Dessert

Select one

Buttered Corn Ice Cream
Caramel-Chili Popcorn

Sweet Corn & Blueberry Swirl
Blueberry Crumble