



Self Portrait.

Special Event: Celebration of the Tomato

Thursday, September 14, 2017

Five Course Menu, \$75 per person

Wines Paired, \$45 per person

Tasting Menu

Amuse Bouche

First Course: Green Zebra and Pears, Tempura and Salads With Native Corn

Second Course: Sungold & Cherry Tomatoes, Halibut and Roasted Foie Gras

Main Course: Purple Cherokee and Beefsteaks, Compote and Beef Sirloin

Cheese Course: Striped German, Basque Brebis and Peppers

Dessert: Valencia, Meringues and Ice Creams