



### *Appetizer Assortment*

#### SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno / sweet chili sauce / freeze dried soy sauce

#### GRILLED ARTICHOKE HEARTS

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

#### BURRATA

green apple / blackberry / heirloom tomato / baby basil / black chai / toasted ciabatta

### *Main Course (choice of one)*

#### BLACKENED SALMON

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

#### FLATIRON STEAK (medium)

McDaniel smoked bacon & gorgonzola slaw / bourbon balsamic demi

#### PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean & tomato stew / pita / mango / lebneh

#### ROASTED VEGETABLE RISOTTO (vegan option is available)

seasonal roasted vegetables / carnaroli rice / crushed cherry tomato / extra virgin olive oil

### *Dessert*

#### BRIOCHE BREAD PUDDING

rye whiskey caramel / crème anglaise / local strawberry