

3 - COURSE PRIX-FIXE

\$30.18

JULY 16, 2018- JULY 28, 2018

- STARTERS -

sweet corn velouté

VIERGE, NASTURTIUM

marinated heirloom tomatoes

WHIPPED RICOTTA,
SIX GRAIN "PANZANELLA"

tagliatelle nero

MANILLA CLAMS, FERMENTED CHILES,
GARLIC HERB BREAD CRUMBS

sashimi of local fluke

ZUCCHINI, MINT, PICKLED ONION,
PETITE CROUTON

charred spanish octopus

FINGERLING POTATO, CHORIZO,
CASTELVETRANO OLIVE, SALSA VERDE

beef tartare

PICKLED MUSTARD, FRESH HORSERADISH,
TROUT ROE, DILL

- MAIN COURSES -

roast amish hen

TOASTED FARRO, CHANTERELLES,
CHARRED SCALLION MOUSSELINE

grilled hanger steak

CHIMICHURRI, POMMES FRITES, AIOLI,
PICKLED ONION

sea bream

SUMMER BEANS, BASIL PISTOU

skate wing

CHARRED EGGPLANT PUREE,
TOMATO-CAPER RELISH, BROWN BUTTER

potato gnocchi

SUMMER SQUASH, MARCONA ALMOND,
TOMATO CONFIT

- DESSERT -

tasting of chocolate

summer berry tart

PISTACHIO SUCREE, YUZU CURD,
GARDEN HERBS

"opera"

ESPRESSO BUTTER CREAM, CHOCOLATE
GANACHE, HAZELNUT DACQUOISE