

HARVEST TABLE DINNER MENU

SERVED FAMILY STYLE // \$60 PER

A feast for the senses. One menu nightly, served family style, sourced locally and served with care.

FIRST COURSE

Watermelon Salad tomato, chevre, garden herbed vinaigrette

Chilled Summer Corn Soup pimento, basil oil

Warm Bread

SECOND COURSE

Grilled Bavette Steak cranberry beans, chimichurri

Roasted CA Rock Cod kohlrabi, green tomato chow chow

Pommes Puree garlic, chives

Blue Lake Green Beans cremini mushrooms

DESSERT

Grilled Full Belly Yellow Peaches dachoise, basil, orange, mascarpone

^{**}Our menus are subject to change without notice due to the seasonality of our ingredients.