



~ STARTERS ~

**CHILLED AHI TUNA TARTARE**

HARICOTS VERTS, WASABI FLYING FISH ROE,  
PICKLED GINGER, SOY & YUZU AÏOLI, CRISPY WONTON

**CARNAROLI RISOTTO**

SILVER QUEEN CORN, BLACK TRUFFLES,  
WHITE TRUFFLE FOAM

**SALAD OF HEIRLOOM TOMATOES FROM "THE PATCH"**

BURRATA MOZZARELLA, COMPRESSED AND MARINATED MELON,  
SHERRY & SHALLOT VINAIGRETTE, BALSAMIC, PETITE BASIL

~ MAIN COURSE ~

**"NIMAN RANCH" FILET MIGNON**

YUKON GOLD POMMES PURÉE,  
GLAZED SEASONAL VEGETABLES, RED WINE DEMI-GLACE

**PAN SEARED KING SALMON**

PARISIENNE GNOCCHI, SUMMER SQUASH,  
GARDEN PEPPER PIPÉRADE, BASIL & GARLIC PISTOU

**BLOOMSDALE SPINACH RAVIOLI**

FONTINA CHEESE SAUCE, VINE RIPENED TOMATO,  
PARMIGIANO-REGGIANO

~ DESSERT ~

**HAZELNUT CHOCOLATE DACQUOISE TORTE**

COFFEE CHANTILLY, HAZELNUT CHOUQUETTE,  
CRUSHED BRITTLE

**PEACH & ALMOND "CLAFOUTIS" TART**

CHARDONNAY POACHED PEACHES,  
WHIPPED CRÈME FRAÎCHE, STREUSEL TOPPING,  
SOUTHERN COMFORT CRÈME ANGLAISE