



STARTER

CHILLED AHI TUNA TARTARE

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

CARNAROLI RISOTTO

SILVER QUEEN CORN, BLACK TRUFFLES,
PARMIGIANO-REGGIANO, WHITE TRUFFLE FOAM

"THE PATCH" TOMATO GAZPACHO

BASIL INFUSED OIL, CRAB SALAD

SALAD

FARMER'S MARKET SALAD

LOLLA ROSSA, ENGLISH CUCUMBER,
SEASONAL GARDEN VEGETABLES, CHAMPAGNE VINAIGRETTE

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

DESSERT

HAZELNUT CHOCOLATE DACQUOISE TORTE

COFFEE CHANTILLY, HAZELNUT CHOUQUETTE,
CRUSHED BRITTLE

PEACH & ALMOND "CLAFOUTIS" TART

CHARDONNAY POACHED PEACHES, CRÈME FRAÎCHE ICE CREAM,
STREUSEL TOPPING, SOUTHERN COMFORT CRÈME ANGLAISE