

S T A R T E R

Cheese n' Charcuterie- 2 cheeses, 2 meats, crackers, jams, honey, mustard, accoutrements

Hors d' Oeuvres

***Salmon Tartare Crisp- kimchi aioli, pickled radish, sesame seeds**

***Street Corn Tostada- queso fresco, pickled onion**

***Summer Tomato Gazpacho Shooters- tarragon oil**

***Smoked Salmon Lavash- creme fraiche, pickled shallot, chives, lavash cracker**

***Chilled Corn Soup- avocado, paprika oil**

Salad Course

***Sesame Caesar- crispy parmesan, sesame seeds, nori, little gem lettuce, miso Caesar dressing**

***Garden- cucumbers, roasted tomato, sunflower seeds, chive batons, mixed greens, Chef's ranch dressing**

Mains

***3-Day Tender Pork- pine nut gremolata, spiced pork jus**

***Domestic Bistro Steak- Terres major, black garlic A-1**

***Chimichurri Chicken- charred lemon, red chimichurri**

***Cacio de Pepe- tagliatelle pasta, parmesan, black pepper**

***Vegan Paella- seasonal veggies, peas, sofrito, wild mushrooms, cherry tomatoes, saffron rice**

Sides

***Street Corn on the Cob- queso fresco, smoked paprika crema**

***Crack Potatoes- parmesan, garlic, scallion, horseradish sauce**

***Grilled Broccolini- lemon garlic butter, grana**

***Crispy Polenta- smokey tomato vinaigrette, queso fresco**

***Glazed Baby Carrots- chili fennel honey**