

1 YEAR ANNIVERSARY

January 17 - February 8

Three Course Menu \$60 per two guests. (\$120 value)

FIRST COURSE (Choose one)

YELLOWTAIL. GRAPEFRUIT, AVOCADO, HORSERADISH, LEMON-PIMENTON VINAIGRETTE.

THE ORIGINAL PROVISION. WAGYU BEEF JERKY, SPICY CHILI PRESERVE.

LACINATO KALE SALAD. PARMIGIANO, LEMON, OLIVES, QUINOA, JAMON SERRANO.

SECOND COURSE

(Choose one)

KABOCHA SQUASH. CHEVRE, SMOKED EINKORN, BLACK SESAME, SOFRITO.

ROASTED SCALLOP. PUFFED RICE, PEANUT, TOMATO, MANGO-CHILI PUREE.

WAGYU BUTCHER STEAK. TALLOW POTATOES, MUSHROOMS, GARLIC-HERB VINAIGRETTE.

WAGYU BRAISED OXTAIL. ROASTED ROOTS, JUNIPER CRUMBS, BEET PUREE, HORSERADISH CREAM.

THIRD COURSE (Choose one)

SMOKED CARAMEL PANNA COTTA. BROWN BUTTER APPLE, HAZELNUT CRUMBS, VANILLA ICE CREAM.

LEMON POSSET. WILD BERRIES, CHAMOMILE, CORN COOKIE.

GARROTXA CHEESE. BANANA JAM, JAMON SERRANO.

2% surcharge will be added to each guest check to cover employer mandates; this is not a gratuity for services provided by employees. 18% service charge may be added to parties of 8 or more. *consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.