**EARLY FALL SEASONAL MENU**

**FOOD IN MOTION**

PAN CON TOMATE | *slowfire bakery bread, roasted garlic, tomato*

GAZPACHO | *varieties to include traditional or peach + corn, local vegetables*

CROSTINI | *whipped burrata, cherry tomatoes, basil pesto*

SINISTER EGG | *'nduja, smoked togarashi*

LAMB MEATBALL | *harissa yogurt*

ASSORTED ARANCINI | *herb ricotta*

HABANADA POPPER | *green chorizo, labneh*

**SALAD**

HEIRLOOM TOMATO | *herb ricotta, panzanella crouton, Cloud 9 herbs + flowers, confit tomato vinaigrette*

MIXED BEET | *whipped chevre, assorted citrus, pistachio, apple vinaigrette*

GEM LETTUCE | *last resort farm roasted squash, pepitas, radish, clothbound cheddar, apple-guajillo vinaigrette*

**ENTRÉE**

BEEF TENDERLOIN | *bruleed shallot, soubise, salmoriglio*

RIB EYE or HANGER STEAK

ROULADE OF CHICKEN | herb cured, green chorizo stuffed, habanada, roasted corn & orzo, mole verde

COD or SALMON | *corn dashi, blistered shishitos, romano beans, cherry tomatoes, basil oil*

AGNOLOTTI | *sweet corn puree & ricotta filling, roasted corn, cherry tomatoes, chili-less crisp*

AGNOLOTTI | *smoked musqee de provence pumpkin, bruleed cippolini, hazelnut*

**FAMILY STYLE SIDES**

ROASTED CORN | *corn pudding, black truffle*

SHISHITO PEPPERS | *lemon aioli, maldon salt*

KUNG PAO BRUSSELS | barrel aged soy ponzu, peanuts, chili-less crisp

BEANS | *roasted garlic tahini, preserved lemon chimichurri, crumbled falafel*