**SUMMER SEASONAL MENU**

**FOOD IN MOTION**

WRAPPED MELON | *prosciutto, saba, extra virgin olive oil*

ELOTES | *sweet corn, cotija, lime, guajillo aioli*

CROSTINI | *cherry tomato, whipped mozzarella*

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CLOUD 9 MEATBALL | *confit cherry tomato, parmigiano reggiano*

**SALAD**

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

STONE FRUIT | *whipped burrata, prosciutto, lemon verbena & stone fruit emulsion*

**ENTRÉE**

BEEF TENDERLOIN | *bruleed shallot, soubise, salmoriglio*

RIB EYE or HANGER STEAK

ROULADE OF CHICKEN | *blistered beans, herb potatoes, preserved lemon pesto*

COD or SALMON | *tomato braised stuffed squash blossom, blistered squash, herb bouillon*

AGNOLOTTI | *sweet corn puree & ricotta filling, roasted corn, corn pudding, chili-less crisp, brown butter vinaigrette*

**FAMILY STYLE SIDES**

SEASONAL ORZO SALAD

BLISTERED SHISHITO PEPPERS

CUCUMBER SALAD | *banyuls vinegar, pickled onions, garden herbs*

MELONS | *pickled chilis, peanuts, fish sauce & lime vinaigrette*

FARMER’S MARKET VEGETABLE