



SUMMER 2021 · PRIX FIXE \$95/PERSON · SELECT ONE PER COURSE

FIRST

YELLOWFIN TUNA CRUDO

avocado, crispy garlic, radish, fine herbs, soy-yuzu ginger dressing

WATERMELON GAZPACHO

ginger compressed watermelon, heirloom cherry tomatoes, micro cilantro, toasted bread

CRISPY OYSTERS

bibb lettuce, dill buttermilk dressing

SECOND

MOUNTAIN PEACH SALAD

pea goat cheese puree, fresh peaches, rainier cherries, garden herbs, brown butter vinaigrette

HEIRLOOM TOMATO SALAD

baby arugula, Maplebrook burrata, crispy prosciutto, basil oil, garden herbs

THIRD

GUINNESS-BRAISED BLACK ANGUS SHORT RIBS

pomme puree, glazed summer vegetables, braising jus

SEARED SEA SCALLOPS

Marcona almond romesco, tri-colored quinoa, broccolini

GRILLED HALIBUT

asparagus puree, celeriac remoulade, lemon beurre blanc

HOUSEMADE PASTA

sweet corn puree, MVM shiitake mushrooms, Sun Dried tomatoes, breadcrumbs, pinenuts, parsley, parmesan reggiano

FOURTH

CHOCOLATE CAKE

vanilla gelato, sesame crumble, bourbon caramel

COCONUT PANNA COTTA

blood orange sorbet, tropical gelee, cinnamon streusel

OUR FAVORITE CHEESES

Grey barn blue, brie, truffle cheddar, seasonal jam, MV honey, house bread

Executive Chef: **Latisha Daniel**
