

FLAVOR AFFINITY SUMMER 2023

Appetizers

1. Charred Octopus, Smoked Chipotle & Tomato Aioli, Parmesan Crouton, Herb Oil, Pickled Red Onion
2. Crab Arancini, Panko Crusted & Deep Fried Parmesan Risotto & Crab, Smoked Chipotle & Tomato Aioli, Garden Herbs (Add \$5/guest)
3. Seared Sea Scallop, Yuzu BBQ Sauce, Nectarine Apple Salad
4. Korean Style Pork Belly Bao, 5-Hour Slow Roast, House-made Bao Bun, Pickled Red Onion, Sweet Corn, Korean BBQ Sauce, Micro Cilantro
5. Caramelized Onion Tartlet, Gorgonzola, Brie, Thyme, Puff Pastry Shell
6. Gambas Al Ajillo, Mexican White Shrimp, Confit Garlic, Sherry, Parsley Butter, Rustic Bread

Salads

1. Burrata & Peach, Almond, Balsamic Glaze, Lemon Arugula
2. Grapefruit & Greens, Avocado, Goat Cheese, Honey, Pistachio, Chicory
3. Citrus Braised Beets, Orange, Feta, Pine Nut Brittle, Garden Greens
4. Strawberry & Greens, Goat Cheese, Candied Pecans, Arugula, Strawberry Lemon Vinaigrette, Balsamic Glaze

Entrees

Land

1. Balsamic Marinated Wet Aged Filet Mignon, Gorgonzola Rustic Mash Potato, Asparagus, Red Wine Demi Glacé
2. Roasted Lamb Petite Loin, Duchess Potato, Caramelized Honey Carrot, Pomegranate Demi Glace
3. Cabernet Braised Beef, Parsnip Puree, Roasted Asparagus, Beef Demi Glacé
4. Sumac Spiced Duck Breast, Sous Vide & Pan Seared, , Orange Supreme, Watercress, Madeira Sauce (add \$5/guest)

Sea

1. Miso Marinated Mahi Mahi, Burnt Scallion & Corn Couscous, Citrus Reduction
2. Brown Butter Sea Scallop, Parmesan Risotto, Market Vegetables (Add \$5/guest)
3. Wild Salmon, Korean BBQ Glazed, Roasted Bok Choy, Wild Rice, Charred Scallion Vinaigrette
4. Local Pacific Halibut, Gruyere & Panko Crusted, Creamed Leeks, Snap Peas, Roasted Garlic Vinaigrette (Add Crab "Oscar Style" \$5/Guest)

Dessert

1. Vanilla Bean Creme Brûlée, Fresh Berries
2. Chocolate Chip & Sea Salt Cookie, Almond Milk Panna Cotta
3. Strawberry Shortcake, Housemade Buttermilk Shortcake, Strawberry Coulis, Fresh Strawberry, Vanilla Whipped Cream
4. Caramel Pots de Creme, Chocolate Chip & Almond Whipped Cream
5. Pistachio Olive Oil Cake, Lemon Icing
6. Dark Chocolate Bao Bun, Butterscotch Sauce, Cara Cara Orange Supreme, Macadamia Nut Crumble
7. Fudge Brownie, Butterscotch Ice Cream, Macadamia Nut