



## *1st Course*

### **HERMOSA SALAD**

Strawberries | Poached Rhubarb | Pistachios |  
Goat Cheese | Cherry Vinaigrette (GF)

### **MAITAKE MUSHROOM TEMPURA**

Shishito Peppers | Miso-Soy Caramel

## *2nd Course*

### **SEARED NORWEGIAN SALMON\***

Celery Root Pavé | Tomato-Leek Jam |  
Smoked Eggplant Purée | Nage (GF)

### **TWO WASH RANCH CHICKEN**

Dutch Baby Pancake | Braised Chicken |  
Ham | Spring Onions | Velouté

### **BRAISED SHORT RIB**

Potato-Ramp Purée | Sugar Snap Peas |  
Pearl Onion Jam | Charred Ramps | Fonduta (GF)

## *3rd Course*

### **MILK CHOCOLATE MOUSSE CAKE**

Flourless Chocolate Cake | Chocolate Mousse |  
Caramel Drizzle (GF)

### **MANGO PANNA COTTA**

Vanilla Bean Chantilly | Fresh Fruit | Toasted Coconut

**55/person + tax/gratuity**