



VEGETABLES	
Name	<b>Grilled Sweet Corn \$12</b>
Description	PDO aged feta espuma, espelette pepper
Sauce	feta espuma
Garnish	espelette pepper, micro cilantro, herbs oil
Allergies	dairy, spice
Name	<b>Broccolini \$13</b>
Description	Blanched then seared broccolini tossed in miso honey tahini and finished with a shabazi spice
Sauce	garlic, san marzano, dried bell pepper flakes, salt, sugar, sherry vinegar, evoo (Salmora)
Garnish	shabazi -contains cilantro & sesame
Allergies	Garlic, Soy, Alcohol, Citrus, Sesame, Gluten, cilantro
Name	<b>Crispy Brussel Sprouts \$14</b>
Description	Flash fried brussels sprouts tossed in a honey soy balsamic sauce and fried capers
Sauce	Tozasu (soy, rice vinegar, bonito flakes), garlic, honey, sesame oil, white balsamic vinegar (honey soy balsamic)
Garnish	
Allergies	Soy, Garlic, Sesame, Seafood
Name	<b>Grilled Artichoke \$19</b>
Description	Braised then grilled whole artichoke, served with crispy sunchoke (during season) or potato (off season), artichoke puree, shaved truffle
Sauce	Agave - white balsamic dressing, pureed artichoke
Garnish	Micro greens
Allergies	Truffle, pepper, spice
Name	<b>Seasonal Mushroom Trio</b>
Description	Lobster, king trumpet and chanterelle mushrooms sautéed then deglazed with ponzu, butter, mushroom slurry and truffle oil.
Sauce	Bonito, tamari, ponzu, butter, shallots, chives, citrus
Garnish	Black truffle
Allergies	Dairy, Seafood, Onion, Citrus