Our Summer Suppers prix fixe dining series kicks off tomorrow, June 17!

FIRST (choice of)

WILD MUSHROOM BISQUE

truffle rye croutons

SEAFOOD GAZPACHO (GF available)

shrimp, crawfish, mussels, sea salt crackers

MOM'S ITALIAN SALAD (GF available)

olives, tomatoes, cucumber, mozzarella,
pickled peppers, parmesan, olive oil, breadcrumbs

SECOND (choice of)

HOOK TO FORK

today's sustainable catch

SWEET N SOUR PORK BELLY (GF)

black vinegar, coconut milk fried rice,
chile oil, kewpie, peanut furikake

PISTACHIO FALAFEL (GF/V)

arugula pesto, red pepper gastrique,
cashew crema, summer vegetable hash

THIRD (choice of)

BLUEBERRY LEMON SOUR CREAM CAKE

candied ginger, vanilla icing

MANGO ORANGE SORBET (GF/V)

Weekly, Tuesday through Thursday
3-Course Experience
$49/Guest (plus tax + gratuity)
Available for a limited time
Reservations recommended