



“Totally Tomatoes” Dinner

Sept. 24th-29th

\$49++/person

First Course (choice of one):

Diver Scallop Crudo

Black Cherry Tomato, Cilantro Shoots, Habañero, Pico De Gallo Water

or

Tomato Risotto

Rock Shrimp, Pancetta, Black Truffle, Tomato Emulsion

or

Indian Lamb Koftas

Green Tomato Chutney, Mint Raita

Second Course (choice of one):

Green Zebra Tomato Gazpacho

Classic Garnishes

or

Heirloom Tomato Salad “Nicoise”

Quail Egg, Pole Beans, Olive, Anchovy Toast

Main Course (choice of one):

Olive Oil Poached Cod

Shell Beans, Tomato Confit, Summer Squash, Tomato Leaf Salsa Verde

or

Roast Angus Bistro Filet

Point Reyes Blue, Glazed Shallot, Arugula, Stuffed Early Girl Tomato

or

Roast Niman Ranch Pork Shoulder

Fried Potatoes, Padron Peppers, Smoked Tomato Romesco

Dessert Course (choice of one):

Basil Panna Cotta

Tomato Marmalade, Aged Balsamic

or

Tomato Tarte Tatin

Olive Oil Ice Cream

Vegetarian Options Available ----- Substitutions Politely Declined

NO SPLIT DINNER