



First Course (choice of one):

Seared Dayboat Scallop

Braised Bacon, Popcorn Puree, Apricot, Purslane

or

Duroc Pork Cheek "Pozole"

Blue Corn Hominy, Sunny-Side Quail Egg, Guajillo Broth

or

Corn Bread Panzanella

Farmers Market Vegetables, Sheep Milk Feta, Lemon Vinaigrette

Second Course (choice of one):

Puree of White Corn Soup

Garden Basil, Chile Oil

or

Corn Shoot and Wild Arugula Salad

Raw Corn, Summer Berries, Corn Nuts, Parmigiano Reggiano

Main Course (choice of one):

California White bass

Coconut Creamed Corn, Herb Salad, Fried Shallots, Corn-Red Curry Emulsion

or

Herb Roasted Game Hen

Sweet Corn Bread Pudding, Charred Okra, Sweet 100 Tomatoes, Chicken Jus

or

Masami Ranch Waygu Beef Zabuton

Huitlacoche, Padron Pepper, Brentwood Corn, Smoked Salt
(\$8.00 Supplement)

Dessert Course (choice of one):

Dark Chocolate Budino

White Corn Gelato, Sea Salt Caramel Popcorn

or

Sweet Corn Panna Cotta

Summer Fruit, Corn Tuile, Lemon Verbena

Vegetarian Options Available ----- Substitutions Politely Declined

NO SPLIT DINNER