



DINNER WITH THE CHEF

Chef Richard Pfaff

AMUSE BOUCHE

pastrami devils

shaved pastrami • frizzled onions • paprika aioli *gf*

FIRST COURSE

hamachi crudo *gf*

fennel cured • saffron aioli • capers • citrus zests • tarragon • arugula *gf, df*

SECOND COURSE

peach & burrata

heirloom tomatoes • roasted peaches • fresh burrata • crispy prosciutto • hibiscus vinaigrette *gf*

THIRD COURSE

local halibut

pan roasted • pineapple relish • harissa israeli couscous salad • toasted pine nuts *gfo*

FOURTH COURSE

kurobuta pork chop

chargrilled chop • roasted peach gelée • fava bean • roasted brussel sprouts *gf, df*

FIFTH COURSE

espresso crème brûlée

almond cookie • dark chocolate covered espresso beans *gf*