



DAILY MARKET MENU

\$39

FIRST COURSE:

Heirloom Beet Salad

local frisée, toasted hazelnuts, crème fraîche
vinaigrette

-or-

Baked Razor Clams

lemon gremolata, basil foam, pickled ramps

SECOND COURSE:

Pan Seared Cod

cauliflower puree, sautéed spinach, lemon beurre

-or-

Grilled Hanger Steak

corn risotto, roasted vegetables, red wine reduction

DESSERT:

Passionfruit Crème Brûlée

chocolate almond tuiles

-or-

Assorted Ice Creams & Sorbets

-or-

French Cheese Assortment

(\$6 supplement)

All market items can be ordered à la carte

July 20, 2017