

# Summer Menu

Available through September 2024

## Appetizers

**MINI TOMATO TARTLET** \$3.50  
heirloom tomato goat cheese, fresh thyme  
and lemon basil

**BAJA CORN & BURRATA SPOON** \$3.75  
charred corn, jalapeños, cilantro, burrata  
and chili threads

**DILL & BURNT LEMON SHRIMP SALAD** \$3.50  
in an edible spoon

## Summer Salad Cones

**COMPRESSED WATERMELON** \$5.95  
watermelon, baby heirloom tomato, basil, feta,  
torn croutons, red wine vinaigrette

**ROASTED CORN** \$5.95  
corn, Roma tomato, red onion, cotija, arugula,  
spiced pepitas, tajin lime vinaigrette

**MARINATED CUCUMBER** \$5.95  
cucumber, roasted red peppers, pickled yellow  
beets, greens, shiso, miso sesame vinaigrette

## Action Stations

**GRIDDLED CORNCAKES** \$14.50  
topped with bbq pork or bbq jackfruit and a tangy slaw

**SUMMER RISOTTO** \$15.50  
make your own with summer vegetables  
and a variety of cheeses

## Entrees

**PERI PERI MAHI MAHI** \$45.95  
with coconut rice and baby  
summer squash

**ROASTED SALMON** \$46.75  
with an orange saffron emulsion  
topped with fennel salad and  
served with sweet corn puree

**CHILI RUBBED FLATIRON** \$44.95  
with pickled stone fruit, smashed  
potatoes and  
charred lemon broccolini

## Desserts

**GRIDDLED POUND CAKE** \$12.95  
with smoked peaches, bourbon whipped cream  
and vanilla whipped cream

**S'MORES BITES** \$4.25

