

AUGUST | 2019

WILD COMMON

EQUALLY UNCOMMON ENCOUNTERS

BITES

BBQ RIB EYE | Fermented Tomato BBQ, Daikon Kimchi

BAKED OYSTERS | Charred Tomatoes, Sea Lettuces

TOMATO TART | Caramelized Onions, Whipped Goat Cheese

LOCAL SHRIMP CEVICHE | Pickled Green Tomatoes, Aji Dolce

FIRST

HEIRLOOM TOMATOES

Avocado, Toasted Seeds, Burrata

Presented Tableside

NEXT

WRECKFISH

Tomatillo Agnolotti, Summer Squash, Sauce Choron

or

DRY-AGED NY STRIP

Chanterlle Mushrooms, Local Lettuces, Tomato Dashi

DESSERT

EARLY GIRL TOMATO SPICE CAKE

Caramelized Figs, Mascarpone Gelato

FOUR COURSE PRIX FIXE MENU | 65

Series of 'Bites' plus First, One Next, and Dessert

45 | Add Wine Pairings