



Summer 2008 (13)

Starters

- Baby Artichoke & Gold Potato Vichyssoise Chilled Dungeness Crab, Crisp Potato Frites, Onion Sprouts...\$9
Fruition Salad Watercress Greens, Grilled Asparagus & Red Onion, Avocado, Crispy Shallots...\$8
Summer Melon Salad 34° Sheep's Milk Feta, Baby Arugula, Watermelon Radish, Pistachio Vinaigrette...\$10
Heirloom Tomato Carpaccio Confit Albacore Tuna Salad, Grain Mustard & Caper Dressing, Micro Basil...\$12
Pasta Carbonara House-Cured Pork Belly, Hand-Made Cavatelli, Six Minute Egg, Parmesan Broth...\$11
Alaskan Halibut Cheeks Olathe Corn Pudding, Summer Succotash, Lobster Mushroom Vinaigrette...\$13
Potato-Wrapped Oysters Rockefeller Parmesan-Leek Emulsion, Bacon Lardons, Baby Spinach...\$12

Main Courses

Mediterranean Herb Grilled Chicken

Olathe Corn Cakes, Summer Squash Salad, Fried Green Tomato Croutons, Cherry Tomato Vinaigrette...\$21

Seared Maine Diver Scallops

English Pea Agnolotti, Vidalia Onion & Foraged Mushroom Ragout, White Truffle Beurre Fondue...\$24

Salmon Creek Farms Grilled Pork Chop

Parma Prosciutto, Toasted Farro, Baby Arugula & Preserved Lemon Salad, Black Mission Fig Jus...\$23

Pan Roasted Alaskan Black Cod

Littleneck Clam Chowder, Yukon Gold Potato, Smoked Bacon, Grilled Scallions...\$24

Maple Leaf Farms Duck Breast

Carnaroli Risotto, Grilled Arugula & Smoked Duck Prosciutto, Red Onion Marmalade...\$24

Prime Certified Stockyard Beef Culotte

Olive Oil Crushed Fingerling Potatoes, Grilled Romaine, Creamy Fourme D'Ambert Dressing...\$25

Grazing Vegetarians

Two Courses...\$21

Chefs

Alex Seidel & Drew Inman