

firefly grill

SUMMER PRIX FIXE

FIRST COURSE

Firefly Farm PANZANELLA ^V

'TEGELER SWEET CORN', CUCUMBER, PICKLED RED ONION, FOCACCIA CROUTON,
PURPLE BASIL, QUESO FRESCO, ROMAINE

WINE PAIRING: ROUND POND RUTHERFORD SAUVIGNON BLANC

SECOND COURSE

BEEF AND MUSHROOM CONSOMMÉ ^{GF}

BEEF CONSOMMÉ, SHIITAKE, OYSTER, AND CHANTERELLE MUSHROOM

WINE PAIRING: RENATO RATTI OCHETTI NEBBIOLO

OR

CRAB AND CORN CHOWDER ^{GF} +\$10

'TEGELER'S SWEET CORN', CRAB STOCK, LUMP CRAB, CHIVE OIL

WINE PAIRING: BELLA GLOS GLASIR HOLT CHARDONNAY

THIRD COURSE

CHOICE OF ENTRÉE:

16 oz. USDA PRIME STRIP STEAK ^{GF} +\$25

firefly WHIPPED POTATOES, MUSHROOM, ONION

FRIED CATFISH FILET

CORNMEAL BREADING, SWEET CORN RELISH, CHEDDAR POLENTA

SMOKED BONE-IN CHICKEN THIGH ^{GF}

'MILLER FARM' CHICKEN THIGH, STEAMED RICE, SALSA VERDE, PICO VERDE

MUSHROOM BOLOGNESE ^{GF/V}

SLOW SIMMERED CRIMINI MUSHROOM, RED WINE TOMATO BRAISE,
PAPPARDELLE PASTA, PECORINO ROMANO CHEESE

WINE PAIRING CHOICE:

JERMANN IGT PINOT GRIGIO • JOSEPH DROUHIN BOURGOGNE
BOUCHARD FRENCH CHARDONNAY • ROUND POND KITH & KIN CABERNET

FOURTH COURSE

SWEET BASIL ICE CREAM ^{GF/V}

WHIPPED STRAWBERRY CRÈME FRAÎCHE, DARK CHOCOLATE MILK CRUMBLE

WINE PAIRING: LOS DOS CAVA BRUT ROSÉ

4 COURSES FOR \$85, WITH WINE \$105

GF - GLUTEN FREE / V - VEGETARIAN

TO OFFSET RISING COSTS, A 5% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS. THIS MAY BE REMOVED UPON REQUEST.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER WHEN ORDERING.

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