

THE CHEF & I

THE CHEF'S TASTING

Experience what the chefs are inspired to share with you today with our Chef's Tasting Menu. A one-of-a-kind culinary adventure of tastes, textures, and creativity.



5 Course | \$89

Accompanied Wine Pairing +\$45

7 Course | \$119

Accompanied Wine Pairing +\$60

There are no substitutions, courses are subject to change

DINNER ENTREE CREATIONS

HOT SALT PORK | \$32

Boneless pork loin, hot salt breaded and pan crisped, finished over a bell pepper romesco sauce with whipped garlic thyme potatoes, pickled smoked cherry pepper chowchow, lemon zucchini

CRISPY SKINNED DUCK BREAST | \$38

Mini heirloom carrots roasted kung pao style with brown sugar, tamari, roasted garlic chilies and whole roasted cashews with fresh basil, finished over a sweetened Thai coconut yogurt sauce with purple sticky rice

WILD CAUGHT FRESH FISH | MKT

The Chef and I sources only the highest quality fish from Hawaii, The Pacific Northwest, Northern Antarctica and the Coastal Eastern United States. Ask about today's fresh fish creation

SAUTÉ OF GULF SHRIMP AND AGAVE CORNBREAD | \$32

Pan roasted spiced gulf shrimp with aged chorizo, charred tomatillos and sweet cream. With chiles, sweet onions and spices layered over browned jalapeno agave cornbread

WINTER VEGETABLES WITH CASHEWS | \$28

Mini heirloom carrots roasted and kung pao style with brown sugar, tamari, roasted garlic chilies and whole roasted cashews with fresh basil paired with sesame winter cabbage with fresh mint, finished over a sweetened Thai coconut yogurt sauce with purple sticky rice

LOCAL HAND MADE LINGUINE PASTA | \$30 *

***Vegetarian option available**

Local handmade fresh pasta folded with aged sliced prosciutto ham, toasted almonds, local mushrooms, shallots and parmesan cheese in a lemon saffron sauce, warm focaccia wedge