

La Fia

SUMMER WEEKEND PRIX FIXE
\$35

First Course

(select one)

Goat Cheese and Date Toast

Whipped Goat Cheese, Date Puree, Spiced Walnuts

Seared Ahi Tuna Tataki

Tomatillo, Plum, Cucumber,
Toasted Herbs

Farmer's Salad

Flying Plough Farm Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette

Beet Salad

Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette

Black Bass Crudo

Green Tomato Gazpacho, Stone Fruit, Jalapeno

Second Course

(select one)

Ricotta & Cauliflower Ravioli

Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana

Corn Agnolotti

Chorizo, Pickled Fresno Chiles, Cotija Cheese, Roasted Corn

Pork Cheek Ravioli

Mousseron Mushrooms, Tarragon Butter, Lemon Gremolata, Parmigiana

Rigatoni

Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana
***can be made vegetarian**

Seared Scallops

Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil

Monkfish Tagine

Za'atar Spiced Monkfish, Roasted Tomato, Olive, Lemon, Crushed Almonds, Couscous

Blackened Catfish

Carolina Gold Rice, Brown Sugar Glazed Pecans, Haricot Verts, Bourbon Butter Sauce

Berkshire Pork Chop

Chestnut Mushrooms, Grilled Shishito, Corn Puree, Peach-Miso Jus

Dessert

Peanut Butter Cheesecake

Dark Chocolate, Roasted Peanuts, Whipped Cream, Caramel

or

Salted Caramel Pudding

Toasted Chocolate Cake, Hazelnut Granola,
Whipped Cream