August 5th
Tasting Dinner

First Course:
Watermelon Gazpacho

Second Course:
Coconut Shrimp: Hand battered & served
with our house piña colada dipping sauce.

Third Course: (your choice)
Pan seared garlic butter scallops
served atop a summer succotash.

Grilled petite filet topped with a berry balsamic steak sauce,
served over a cauliflower puree with market vegetables.

Fusilli pasta tossed with roasted corn, crispy pancetta,
heirloom tomatoes & zucchini in a creamy pesto sauce.

Fourth Course:
Strawberry Pistachio Semifreddo

$42 per person
Dine-in or preorder take out.
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