

## \$20.10 THREE COURSES

### OCTOPUS MILLE FEUILLE

*citrus, spicy caper vinaigrette, crostini*

*or*

### CANTALOUPE MELON

*prosciutto di parma, lemon basil, white balsamic*



### LAMB SADDLE

*ratatouille à ma façon, basil oil, rosemary jus*

*or*

### AMISH CORN RAVIOLI

*yellow corn, Parmesan cheese, black pepper*

*or*

### COPPER RIVER STEELHEAD

*herb fumet, heirloom tomato, summer beans, petite salad*



### PEACHES & CREAM

*vanilla genoise, white peach mousse, lemon thyme, Tahitian vanilla ice cream*

*or*

### SPICED MANJARI CHOCOLATE TRUFFLE

*Virginia blackberry ice cream, cocoa shortbread, toasted meringue*

\*ingredients may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness