

blend

on main

chef's 5 flight thursdays' 49

(sample menu, changes weekly)

menus to run from 9-27 to 3-28

price subject to change with seasonal offerings

vegan menu available every week (and it's fantastic)

plate 1

crispy battered zucchini blossom, romesco, corn relish

plate 2

late summer, chef's garden tomato gazpacho, buratta, thai basil oil

plate 3

petite arugula, caramelized mission fig brulee, toasted almond, blood orange,
baby beet, citrus poppy vinaigrette

plate 4

choice **of one**

pan roasted diver scallops, apple wood smoked bacon,
sweet corn risotto, pinot noir vanilla reduction

slowly braised short rib, cheesy herb polenta, rich bbq
braising jus, shaved pear & fennel salad

grilled cauliflower steak, beluga lentil, roasted Japanese eggplant, coconut
harissa nage, crispy asparagus tempura

plate 5

apple sorbet, calvados

or

banana nutella spring roll, toasted coconut tahitian
vanilla gelato, sea-salt caramel

**"welcome to my home, please enjoy this culinary experience. this menu is to
change weekly and won't be released until thursday afternoon. absolutely no
substitutions. otherwise you go be a chef at home and create your own dishes."**

-chef lou

executive chef joe maggs

sous chef cesar silva

reservations required

state tax or gratuity not inclusive