

blend

on main

chef's 5 flight thursdays' 49

tonight's menu

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

baked parson's clams, sweet sausage, roasted corn, lemon buerre

plate 2

(gf) roasted gala apple & butternut squash soup, apple crisp, maple cream

plate 3

(gf) petite arugula, frisee, lola rosa, honey roasted pear & beets, toasted almond, pt reyes blue, Modena balsamic vinaigrette

plate 4

choice **of one**

veal roulade, spinach & mascarpone, oyster mushroom & white truffle pomme puree, veal glace

squid ink linguini, shrimp, scallop, baby spinach, smoked roma tomato lobster saffron broth

(gf) roasted vegetable risotto, sauce romesco, bsilo pesto whipped mascarpone

plate 5

key lime strawberry tartlet

or

(gf) perfect peach gelato

"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

chef jose garcia

sous chef cesar silva

grill master neil Conway

garde manger

anthony davila