

The Chef's Table

Thursday June 25th – 27th

❧ APPETIZER ❧

TUNA CARPACCIO

Green Chilies, Sweet Onion, Spruce Gin-Melon Broth
MICHEL PICARD VOUVRAY

❧ Salad ❧

KING TRUMPET MUSHROOMS

Cantaloupe Confit, Petite Maché, Lemon Olive Dirt
LA SPINETTA IL NERO DE CASANOVA

❧ FISH ❧

ROCKFISH

Sunflower Seed Risotto, Basil, Romesco
CLOS DE LA CLEMENCIERE MUSCADET

❧ MEAT ❧

DUCK BREAST & HASH

Ramp Leaves, Cherry Mustard, Tender Turnips
EOLA HILLS PINOT NOIR

❧ DESSERT ❧

CHOCOLATE TORCHON

Olive Pop-Rocks
ASBACH URALT BRANDY

Four Courses \$69.00 / \$115.00 with wines

Five Courses \$89.00 / \$135.00 with wines

*We appreciate you allowing us the opportunity to share our interpretation of
“Contemporary American Cuisine”.*

*For our guests who desire a more adventurous dining diversion, we offer the Chef's
table.*

*The Chef's table showcases the expertise of Chef Clawson and his Culinary
Team.*

*Each course is an evolution of passionate ideas, the finest and freshest products
and a pure clean presentation.*

Chef K. David Clawson & Associates