



FOR STARTERS

Ceviche Mixto* (F, SF) catch of the day, octopus, shrimp, leche de tigre

O R

Watermelon Gazpacho (VG) pickled watermelon rind, herb oil

THE MAIN EVENT

Half Roasted Poulet Rouge from Joyce Farms (M) Huacatay sauce, Evan's weekly harvest

O R

Mojo Braised Pork Belly from Hickory Nut Gap salsa criolla, tostones

A SWEET ENDING

Mousse de Chocolate (M,E,V) cherry compote, Maria cookie crumble

O R

Sunshine Sammies Coconut Sorbet (M, V) dulce de leche, crispy quinoa



M - MILK | E - EGG | W - WHEAT | TN - TREE NUT | P - PEANUT SE - SESAME | F - FISH | SF - SHELLFISH | S - SOY | V - VEGETARIAN | VG - VEGAN

Marked items (*) indicated may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. We apply a gratuity of 20% for parties of six or more