

Pop-Up Dinner

FEATURING NEW EXECUTIVE CHEF TIMOTHY THOMPSON &
FOX RESTAURANT CONCEPTS CHEFS CHRIS CURTISS & PLINIO SANDALIO
WEDNESDAY, AUGUST 23RD

Amuse Bouche -

KUSSHI OYSTER*

HORSERADISH, CAVIAR, POMEGRANATE GRANITA

First Course -

KANPACHI CRUDO*

BLACK GARLIC, YUZU, SANSHO PEPPER, HEIRLOOM TOMATO, CUCUMBER

Second Course -

SOFT SHELL CRAB

PORK BELLY, FRIED GREEN TOMATO, GREEN GODDESS, SMOKED SALMON ROE,
PICKLED FENNEL

Third Course -

DAYBOAT HALIBUT*

SWEET CORN, LA RATTE POTATO, LOBSTER MUSHROOM, UNI

Dessert -

FIG & WALNUT CAKE

HONEY CREMA, LEMON, ÉSPOISSES GELATO

LITTLE CLEO'S
Seafood ★ Legend

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

