



COOLINARY

CRIOLO

*First Course*

**Panzanella Salad**

Ponzu compressed watermelon, Heirloom tomatoes, olive focaccia croutons, English cucumber, Greek feta, red wine vinaigrette, fresh mint

OR

**Ahi Tuna Crudo**

Ginger vinaigrette, summer citrus, spring fennel, scallion oil, smoked sea salt, Togarashi

OR

**Chicken Confit & Wild Mushroom Crêpes**

Rosemary crêpes, cremini mushrooms, brandy cream, Fresno pepper jam

*Second Course*

**Grilled Lemon Fish**

Roasted corn Machoux, bacon, cherry heirloom tomatoes, creamless corn sauce, citrus vinaigrette, spring pea shoots

OR

**Grilled Bone-in Rib Chop**

Brown sugar brine, pear and mango chutney, roasted red cabbage, Marsala sauce

OR

**Eggplant Involtini**

Cerignola olives, capers, basil, pomodoro, peppernada sauce (*poured tableside*)

**\$28 per person**

**(1) Complementary Cosmopolitan  
or Lemon Drop Martini**