

MELISSA CLAIRE'S KITCHEN



AUGUST 27TH

CAPONATA & FRESH MOZZARELLA
GRILLED CROSTINI

≈

FRISÉE, PEACHES
TOASTED ALMONDS, TARRAGON
& CRÈME FRAICHE DRESSING

≈

GRILLED LOCAL ALBACORE TUNA
FRESH BUTTER BEANS, HARICOTS VERTS & CONFIT EARLY GIRL TOMATOES
BASIL & "TOMATO OIL" PESTO

OR

POTATO GNOCCHI
CHERRY TOMATOES, CHARD BRENTWOOD CORN IN A CORN BUTTER BROTH
FINES HERBS & PARMIGIANO

≈

GRAVENSTEIN APPLE GALETTE
CINNAMON ICE CREAM & SALTED CARAMEL SAUCE

\$45.00

MENU MAY CHANGE DUE TO AVAILABILITY OR INSPIRATION.

I SUPPORT LOCAL FARMS, RANCHERS AND OTHER FOOD ARTISANS PRACTICING SUSTAINABLE,
RESPONSIBLE AND ORGANIC PRACTICES.