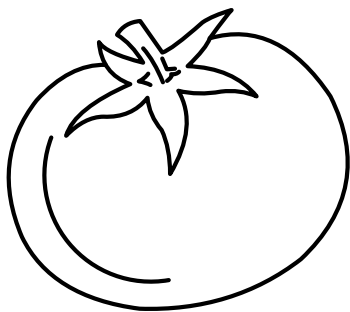




Tomato Tasting Menu



amuse

*Stuffed Cherry **Tomato***

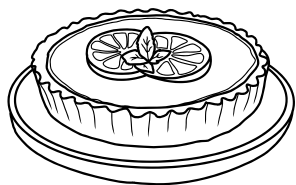
basil wipped farmers cheese, herbed
bread crumbs, XVOO



chilled

***Tomato** Tart*

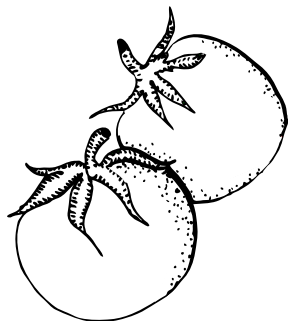
heirloom **tomato**, caramelized onion, goat cheese,
preserved lemon, tomato jam



extracted

***Tomato** Water Risotto*

U12 Scallops, **tomato** confit, bacon
crumble, basil



blistered

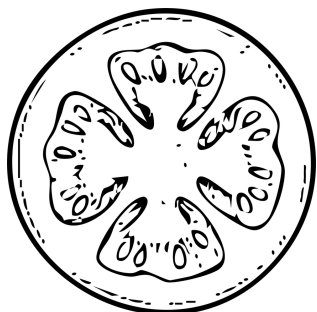
Seared Eye of Ribeye

creamy **tomato** polenta, blistered **tomato**
vinaigrette, pine nuts

baked

***Tomato** Crème Brûlée*

Goldenberry Hill honeycomb toffee,
strawberry jam



\$85/person

+\$55 for Optional Wine Pairing