

THE HERITAGE DINNER MENU

SHARED PLATES, TASTING MENU \$45 PER PERSON. INCLUDES ONE ITEM FROM EACH TIER AND A DESSERT. A LA CARTE ADDITIONS: TIER 1 \$11, TIER 2 \$15, TIER 3 \$19 AND DESSERT \$7.

TIER 1

Labneh GF
Strained Greek yogurt, crudités, sumac, sesame seeds, pomegranate molasses, crispy chickpeas

Fondant Potatoes V+ GF
Pan-seared and roasted Yukon Gold potatoes, fresh herbs, local mushrooms, caramelized red onion, watercress, almond butter

Charred Carrots V GF
Multi colored carrots, harissa, tahini, pistachio dukkah, pea shoots

Mock Eel V
Crispy shiitake mushrooms, sweet ginger and garlic soy sauce

TIER 2

Tuna Tartare GF+
Minced grade AAA ahi tuna, purple sticky rice cake, avocado-wasabi cream, tobiko, english cucumber, red miso vinaigrette, lotus root

Char Siu Pork (sub tempeh to make vegan) V+
Sous vide and chinese bbq glazed berkshire pork tenderloin, scallion pancake, pickled red onion and carrot

Rabbit Eclair
Apple cider brined and smoked rabbit, goat cheese espuma, braised rainbow chard and fine julienne root vegetables, mustard seed caviar, beet gel

Chicken and Dumplings
Buttermilk brined and fried thigh, sweet potato gnocchi, toasted fennel seed maple syrup, fennel-apple slaw

TIER 3

Bison Tartare GF+ *prepared tableside*
Minced bison, dijon mustard, fine brunoise shallot, caper, parsley, quail egg yolk, shaved black truffle, gaufrette potatoes

Lamb Spare Ribs GF+
Roasted Denver-style lamb ribs, honey-sherry vinegar glaze, Aleppo pepper, chimichurri, crispy onions

Seared Scallops VG+ GF
Pan seared U10 scallops, butternut squash and bacon hash, tomato jam, coral tuile

Beef Hanger Steak GF
Chargrilled hanger steak, guajillo chili purée, roasted tomatillo salsa, cilantro-lime crème

DESSERTS

Strawberry Banana Cheesecake
New York cheesecake, beer donuts, strawberry banana compote, vanilla streusel, brown butter powder, vanilla tuile, strawberry rhubarb sorbet

24 Karat Cake
Cream cheese mousse, carrot cake, pistachio pepitas toffee, passion cream, exotic coulis, fresh pineapple, mango passion sauce, roasted coconut streusel, California pistachio ice cream

Chocolate Raspberry Tart
Chocolate cream tart, raspberry mousse, chocolate sponge, lemon curd, chocolate streusel, cookies and cream ice cream

Tableside Flambé
Tableside dessert prepared by the Secchia Institute for Culinary Education students

GF Gluten-free, GF+ Gluten-free upon request, VG Vegetarian, VG+ Vegetarian upon request, V Vegan, V+ Vegan upon request.
Please inform your server of all allergies. We cannot guarantee that any of the products used in this restaurant are completely allergen-free.
In lieu of tipping and gratuity, we have included an 18% service charge that is returned to our students through scholarships.
Please consult with your tax adviser to determine whether your contribution is deductible.
*Notice: Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.