



dine/la

STARTERS

a choice of the following

CAPRESE

burrata, oven roasted red + yellow early girl tomatoes, sweet balsamic onions

SUMMER MELON SALAD

dungeness crab, market melon, jalepeño vinaigrette, persian mint

HUGO'S DUCK CONFIT

haricot verts, crunchy tamari roasted almonds, summer cherry sauce

MAINS

a choice of the following

BBQ CALIFORNIA WHITE SEA BASS

grilled chili rubbed caledonian blue prawn, corn confit, salsa verde, heirloom radish

PAN ROASTED JIDORI CHICKEN

stone ground polenta, pickled peaches, shishito peppers, shaved parmesan, roasted chicken white wine jus

WOOD GRILLED N.Y. STEAK

sautéed mustard greens, rum pineapple sweet pepper chutney

DESSERT

a choice of the following

PROFITEROLES

vanilla ice cream, chocolate sauce

PEACH BLUEBERRY CRISP

vanilla ice cream

\$65 pp

July 12th - 26th

Tuesday - Saturday 5pm-9pm

We kindly ask for no modifications or substitutions.

Let us know of any food allergies.