**FOOD IN MOTION MENU**

(BASED ON SEASONAL AVAILABILITY)

STUFFED DATES | *bayley hasen bleu cheese, bacon, maple*

BUTTERMILK FRIED CHICKEN | *truffle honey butter, fried herbs*

BUTTERMILK FRIED CHICKEN | *preserved lemon pesto*

CLOUD 9 MEATBALL | *confit cherry tomato, parmigiano reggiano*

LAMB MEATBALL | *whipped labneh*

BLT SKEWERS | *cherry tomato, pork belly, local lettuce, aioli*

WRAPPED MELON | *prosciutto, saba (available end of July – Sept)*

AHI POKE | *barrel-aged soy ponzu, chili crisp aioli*

SCALLOPS | *onion soubise, citrus*

FRIED OYSTERS | *mignonette aioli*

FISH + CHIPS | *crème fraiche, caviar*

SHRIMP COCKTAIL | *house cocktail sauce*

LOBSTER ROLL | *tarragon aioli, brioche coin*

LOBSTER ROLL | *brown butter, brioche coin*

CEVICHE | *salsa verde, chilies, cucumber, sesame, puffed hominy*

VEGAN CEVICHE | *kohlrabi, cucumber, melon -vegan (available June – Sept 1st)*

CARAMELIZED CAULIFLOWER | *preserved lemon pesto (vegan)*

FRUIT KABOBS | *lime rickey sauce (available July – October)*

FRIED ARTICHOKES | *mint chimichurri*

GLAZED MUSHROOMS | *barrel-aged soy (vegan)*

ESQUITES | *guajillo aioli, lime (available August – September)*

GOUGERE | *whipped ricotta, seasonal vegetable filling*

CHOWDER IN A BREAD BOWL | *gougere, brandade*

CROSTINI | *ribeye, horseradish crème fraiche*

CROSTINI | *cherry tomato, whipped ricotta*

CROSTINI | *sunflower seed pesto, arugula (vegan*)

CROSTINI | *prosciutto, ricotta, preserved lemon pesto*

CROSTINI | *whipped ricotta, pesto*

CROSTINI | *radish, asparagus, whipped ricotta*

FALAFEL | *seasonal preparation, whipped labneh*

STONE FRUIT | *prosciutto, saba (available end of July – Sept 1st)*

ARANCINI | *assorted selection to include: cacio e pepe, black truffle, mushroom, pork* *shortrib, tomato & mozzarella*

CHICKEN KABOB |

CHEF'S SEASONAL FOOD IN MOTION ITEM