

Firefly



{ *amuse bouche* }

SPARKLING ROSÉ & HOUSE CURED SALMON BELLY

vodka whipped crème fraiche and salmon roe

{ *appetizer* }

HEIRLOOM TOMATO SALAD

*seascape strawberries, chia seeds,
basil whipped goat cheese crostini*

CHILLED SUGAR KISS MELON GAZPACHO

crisp speck, dungeness crab salad, lemon verbena

BRAISED VEAL CHEEK

*veal breast, salsify assortment, camembert,
chinese five spice*

TUNA TARTARE

pickled asian pear, yuzu aioli, edamame, caviar

{ *entrée* }

CREEKSTONE FARM FILET MIGNON

*sunchoke assortment, bordelaise,
horseradish cream*

STEELHEAD SALMON

*spring vegetable fricassee, braised morel,
tempura squash blossom*

MARY'S CHICKEN BREAST

*chicken leg crepinette,
market carrot assortment, chicken jus*

MUSHROOM PAPPARDELLE

*maitake and oyster mushrooms, ricotta,
black truffle butter*

{ *dessert* }

PASSION FRUIT PAVLOVA

crème anglaise, market raspberries

DARK CHOCOLATE MOUSSE

puff pastry, salted caramel, chantilly