

The Chef's Table

Week of December 16th

One

AHI MOSAIC

Persimmon, Ginger Emulsion, Micro Wasabi



Two

BLACK TRUFFLE

Explosion, Romaine, Parmesan



Three

KING SALMON

Artichoke, Fava Bean, Tomato Water



Four

DUCK BREAST

Peach, Szechuan Peppercorns, Salsify, Foie Gras Foam



Five

D'ANJOU PEAR

Chocolate & Avocado



Four Courses \$89.00 / \$125.00 with wine pairing

Five Courses \$99.00 / \$145.00 with wine pairing

We appreciate you allowing us the opportunity to share our interpretation of "Progressive American Cuisine".

For our guests who desire a more adventurous dining diversion, we offer the [Chef's table](#).

The [Chef's table](#) showcases the creativity of Chef Clawson and his Culinary Team.

Each course is an evolution of passionate ideas utilizing pure & natural products.

Chef K. David Clawson & Associates