



Kitchen Counter

1st

STONE FRUIT SALAD

fennel, cracked black pepper yogurt, pistachio dust

2nd

SEARED SCALLOPS

miatake, crispy sunchoke, green onion broth

3rd

AUTUMN CURRY

spaghetti squash, roasted persimmon, charred carrots,
shishito pepper, radish

4th

SHORT RIB OSSO BUCCO

beets, chipotle, braised greens

5th

LATE SUMMER FRUIT STEW

passion fruit anglaze, peach, berries

James Waters

Chef de Cuisine