



THREEMBERS
WOOD FIRED SPECIALTIES

2019 Summer Chef's Tasting Menu \$69

Optional wine pairing \$19 (3 glasses)

- FIRST COURSE -

(Choose One)

Beef Satay

sweet soy sesame glaze, peanut noodle

Burrata

heirloom tomato, grilled peach, bitter greens, citrus vinaigrette

- SECOND COURSE -

(Choose One)

Baby Kale Salad

strawberry, blueberry, pickled red onion, almond, raspberry vinaigrette

Roasted Tomato Soup

basil cream, crostini

- THIRD COURSE -

(Choose One)

Veal Tenderloin

kohlrabi puree, fava beans, bourbon reduction

Grilled Halibut

white asparagus, fingerling potato, pearl onion, fennel broth

- FOURTH COURSE -

(Choose One)

Lamb Shank

marble potatoes, summer beans

Sea Scallops

quinoa, plum relish, rhubarb-butter sauce

- FINALE -

Chef's Choice of Dessert Duo