provision®

devour menu

$49/person • choose one option from each course

first course

Grow GF VG
baby lettuce • strawberry • jicama • glazed cashew • goat cheese • chipotle vinaigrette

Shrimp Bisque
sherry • crostini

second course

Salmon* GF
leek • tomato confit • citrus salad • dill beurre blanc

Short Rib + Scallop* GF
butternut squash risotto • asparagus • parmesan • demi-glace • maple dijon

6oz. Certified Angus Beef Filet* GF (8oz. +$10)
robuchon potato • demi-glace • tomato argodolce

Gemelli Pasta VG
truffle fondue • maitake • tomato confit • asparagus • crostini

dessert course

Basque Cheesecake VG
brown sugar crumble • port reduction

Orange Chocolate Tart GF
honey crispy rice • caramel • orange-milk chocolate • dark chocolate glaze • sea salt

GF GLUTEN FREE | VG VEGETARIAN

*consuming raw or undercooked foods may increase risk of foodborne illness. please inform us of allergy concerns

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