



provision

## devour menu *\$40/person • choose one option from each course*

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### first course

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#### Wedge *GF*

baby iceberg • bacon • tomato confit •  
smoked Point Reyes blue cheese •  
candied onion • bleu cheese dressing

#### Grow *VG*

baby lettuce • candied squash •  
charred onion • glazed cashew •  
goat cheese • chipotle vinaigrette

#### Short Rib Dumpling

sweet chili sauce • shiitake mushroom •  
fried shallot

#### Soup Du Jour

*GF GLUTEN FREE | VG VEGETARIAN*

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

### second course

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#### Salmon\* *GF*

plantain curry • cucumber + pickled onion •  
harissa raita • lentil

#### Short Rib & Scallop\* *GF*

candied apple + walnut risotto • asparagus •  
demi glacé • maple glaze

#### Tortelloni *VG*

English pea • mushroom • truffle duxelle •  
caramelized pear • tomato confit

#### 8oz. New York Strip *GF (12oz. +\$8)*

Robuchon potato

### dessert course

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#### Cheesecake *VG*

cherry preserves • pistachio

#### Triple Chocolate Tart *GF VG*

potato chip crust • butterscotch •  
lemon ice cream