

Summer Seafood Tasting Menu  
*Chef Nate Smith*

**Channel Islands Yellowtail**-Coriander, Prawn  
Cracker

**"Avocado Toast"**- Caviar, Gold

**Hokkaido Sea Scallop "Taco"**- Tonka Spice,  
Crispy Beetroot

**Crispy Vadouvan Prawn**- Passion Fruit,  
Feuille De Bricke

**"Sea Water" Compressed Melon**- Shiso Granite

**Mt. Lassen Creek Raised Trout**- Slow Cooked  
with Zesty Herbal Broth, Summer Vegetables

**Lobster and Coconut "Cappucino"**- Kaffir Lime

**Roasted Crown of Dry Aged Squab**- Spiced Jus,  
Zuchini Ribbons

**Caramelized Stone fruit**- Triple Cream Brie,  
Balsamic Caramel

**White Chocolate Budino**- Strawberry, Coconut