

JUNE 10

RICCARDO BILOTTA [COLUMBIA TOWER CLUB]

Heirloom Tomato and Rainier Cherry “Salmorejo”, Green Slmonds, Corn Toast, Pickled Pearl Onion (V)

Handmade Cavatelli, Octopus Sugo, N’Duja, Saffron, Calabrian Chili, Soffritto (NF) **OR** Handmade Cavatelli, Hen of the Woods Sugo, Black Truffle, Pecorino Pepato (Veg, NF)

Halibut, English Peas, Watercress Vichyssoise, Burnt Olives, Meyer Lemon, Chowder Mousse (NF) **OR** Summer Vegetable Lasagnaetta, English Peas, Watercress Vichyssoise, Burnt Olives, Meyer Lemon (Veg, NF)

Goat Cheese Mousse, Basil, Aceto Balsamico Tradizionale, Raspberry, Red Wine Sorbet, Brown Butter Streusel (NF, GF, Veg)