



Prepared by Chef Ross Hanson, Oak & Rye
Accompanied by wines of the Santa Cruz Mountains

first

sweet corn soup
parsley oil, chili crunch, popcorn

second

heirloom tomato & frisée salad
shiitake, fried capers, basil, dijon vinaigrette

third

braised oxtail
parmesan polenta, baby mustard greens,
preserved meyer lemon, red pepper relish

dessert

olive oil cake
roasted figs, mascarpone, hazelnut brittle