

BRAVA

BY BRAD KILGORE

Summer Bistro Menu

SLAVA'S SNOWBALL <i>fresh peas, pickled shallot, buttermilk vinaigrette, almond, fresno chili</i>	11	firsts
ROASTED TOMATO SOUP <i>golden tomato espuma, gochuchang merengue, thai basil & crystal basil</i>	12	
TARTE AUX FROMAGE <i>eggplant marmalade, pepperonata, leek confit & ash</i>	13	to share
LAMB'S SHOULDER TORTELLI <i>smoked oyster mushrooms, soy sauce caramel, truffle ricotta</i>	14	
CHARCUTERIE DE MER <i>coriander cured salmon, smoked fish mousseline, pickled baby vegetables</i>	16	
GRILLED SUMMER SQUASH <i>charred young onion, cauliflower soubise, 5 peppercorns</i>	21	mains
ANGUS BAVETTE <i>smoked romesco, pea tendril, pickled ramp vinaigrette</i>	26	
STRAWBERRY GROUPE <i>asparagus & artichoke emulsion, meyer lemon, endive</i>	24	
POMME FRITES <i>ramp gribiche</i>	9	sides
BROCCOLI RABE <i>chevre mousse, solera vinegar, peanut</i>		
SUCCOTASH RISOTTO <i>sweet corn, fava, tarragon</i>		
BABY ARTICHOKE <i>black truffle</i>		
TIRAMISU <i>amaretto cream, chocolate espresso, cardamaro, savoiardi</i>	11	dessert
MANDARIN DREAMSICLE <i>passionfruit curd, basil, meringue</i>	10	
NECTARINE TART <i>bruleed nectarines, cheesecake, apricot, marzipan ice cream</i>	10	

} **CHEESE COLLECTION** {
robiola, saint andré, morbier, tête de moine