

FIRETOWER

DINNER



SMALL PLATES

CABBAGE AND FENNEL

Basil Oil and Crispy Onions

LEAFY GREEN SALAD

Italian Dressing, Shaved Vegetables and Herbs

SHAVED ZUCCHINI CAESAR*

Celery, Parmigiano Reggiano, Breadcrumbs and Lemon

LOCAL CUCUMBER SALAD

Whipped Brebis, Celery Oil, Ramp Salt, Mint, Kohlrabi, Radish and Fennel

PRIME BEEF TARTARE*

Pickled Cherries, Crispy Buckwheat, Calabrian Chili, Fish Sauce, Shallots, and Mint

CHARRED CABBAGE

Sweet Onion Soubise, Pecorino, Horseradish and Sumac

SEARED SPANISH OCTOPUS

Green Garlic Aioli, Royal Corona Beans and Smoked Celery Conserva

BRAISED PORK BELLY

Smoked Beet Purée, Ramp Crisp, Sunflower Seeds and Vanilla Pickled Fennel

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



MAINS

SMOKED JOYCE FARMS CHICKEN

Hominy, Corn, Roasted Pepper Butter, Pickled Peppers, Hot Honey and Basil

SEARED RED SNAPPER

Garlic Fumet, Romanesco, Hakurei Turnips, Crispy Kale and Green Garlic Oil

THAI MUSSELS

Cilantro, Ginger, Jalapeno, Coconut and Lime
Served with Charred Bread

PRIME HANGER STEAK*

Roasted Zucchini, Sundried Tomato, Blistered Onions, Pink Peppercorns and Beef Jus

PORK SUGO

Strozzapreti, Brebis, Walnuts and Mint

WASHINGTON MANILA CLAMS

Spaghetti, Potato Butter, Benton's Bacon and Scallions

BORDER SPRINGS LAMB BOLOGNESE

Creste Di Gallo, Parmigiano Reggiano and Black Pepper



DESSERTS

COFFEE GELATO

Orange and Olive Oil

FIOR DI LATTE

Rhubarb and Pizzelle

PINEAPPLE CAKE

Coconut Flakes and Banana Gelato

CHEESE PLATE

Alpha Tolman, Truffle Crèmeux, Drunk Monk, House-Made Jam and Olive Oil Crackers

