# **FIRETOWER**

# DINNER

 $\approx$ 

SMALL PLATES

#### **CAULIFLOWER SOUP**

Crispy Grains, Truffle and Herb Oil

#### **BEEF CARPACCIO\***

Smoked Cinderella Pumpkin, Ginger Vinaigrette, Mustard Greens, Pecans, Sunflower Seeds, Feta Powder and Toasted Baguette

# **SIMPLE GREEN SALAD**

Shaved Vegetables, Herbs and Sherry Vinaigrette

# **ROASTED SQUASH SALAD**

Golden Raisin, Apple, Gorgonzola, Endive, Radicchio and Red Beet Vinaigrette

# **PEAR & FENNEL SALAD**

Colatura, Celery, Calabrian Chili, Lemon and Marcona Almond

# PLANCHA CHARRED OCTOPUS \*

Heirloom Chickpeas, Butternut Squash, Soppressata and Lemon Aioli

#### **QUINOA FRIED QUAIL\***

Special Sauce, Bread & Butter Pickles, Local Cabbage, Chili Honey and Potato Chips

#### **CRISPY PORK BELLY**

Creme Friache, Peanut Chili Crunch, Bok Choy, Lime and Cilantro

# **THAI MUSSELS**

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

\*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

# **CRISPY CHICKEN THIGH**

Sea Island Rice Peas, Honeynut Squash, Kale, Roasted Chicken Broth, Herbs and Chili Oil

#### HANGER STEAK \*

Smoked Carrot, Oyster Mushrooms, Brussel Sprouts, Confit Shallot and Black Olive Demi Glace

#### **BUCATINI ALLA PUTTANESCA\***

Gulf Shrimp, San Marzano Tomatoes, Olives, Capers, Aleppo and Smoked Bread Crumbs

# **WILD BOAR SUGO**

Arugula Lumache, Whey, Aleppo,
Pecorino and Pickled Beech Mushroom

# **PORK MILANESE \***

Laurel Aged Rice, Golden Beet, Calabrian Chili. Shaved Fennel and Herbs

# SEARED GULF SNAPPER \*

Fregula, Celery, Alabama Crab, Dill and Italian Truffle

#### STROZZAPRETI & PESTO

Tuscan Kale, Pistachio, Lemon Whipped Ricotta, and Urfa



DESSERTS

# VALRHONA CHOCOLATE CAKE

Peanut Butter Mousse, Grape and Candied Peanuts

#### MASCARPONE SEMIFREDDO

Burnt Apple Butter and Sweet Corn Crumble

# FRANGIPANE FIG TART

Caramelized Verjus and Brebis

