

FIRETOWER

DINNER



SMALL PLATES

WHITE BEAN SOUP

Sourdough Croutons and Herb Pistou

SIMPLE GREEN SALAD

Shaved Radish, Herbs and Sherry Vinaigrette

SHAVED ZUCCHINI CAESAR

Celery, Parmigiano Reggiano, Breadcrumbs, Escarole, Anchovy and Lemon

MARINATED CANTALOUPE SALAD

Marigold Granita, Firetower Red Hot and Toasted Walnuts

PRIME BEEF TARTARE*

Sourdough, Black Olive, Smoked Pickled Onion and Dijon Aioli

BLISTERED SHISHITOS

Fermented White Asparagus, Crème Fraîche, Herbs and Ramp Salt

SEARED SPANISH OCTOPUS*

Royal Corona Beans, Lovage Aioli, Celery Conserva and Basil

CRISPY PORK BELLY

Smoked Beet Puree, Pickled Fennel, Ramp Marigold Crisp and Sunflower Seeds

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 LEG

Roasted Eggplant, Pickled Green Tomato, Crispy Buckwheat Groats, Benne Seeds and Honey-Lemon Chicken Jus

SEARED TILEFISH

Creamed Corn, Savory Pickles, Summer Squash and Everything Spice

SEARED GULF SHRIMP

Sea Island Red Peas, Wilted Greens, Shrimp Brodo and Green Garlic Chimichurri

PRIME HANGER STEAK

Romesco, Confit Potato, Oyster Mushrooms, Pickled Ramp and Calabrian Chili Demi Glace

RADIATORI & CHICK PEA

Porcini, Green Garlic, Crispy Chick Peas and Parmigiano Reggiano

SMOKED TOMATO STROZZAPRETTI

Preserved Tomato, Basil, Pecorino Romano, Urfa and Sunflower Seeds

LAMB BOLOGNESE

Lumache, Parmigiano Reggiano and Black Pepper



DESSERTS

PINEAPPLE SHAVED ICE

Smoked Pineapple, Whipped Coconut Milk and Coconut Flakes

ROOT BEER SHAVED ICE

House-Made Root Beer Syrup, Luxardo Cherries and Whipped Cream

ASHEN CHERRY GELATO

Sweet Corn Crumble, Chelan Cherries and Corn Ash

COFFEE GELATO

Orange, Rye Pizelle and Sicilian Olive Oil

CHEESE PLATE

Blackberry Farm Herb Tomme, Crèmeux des Citeaux, Hawkins Haze, Pepper Jam and Olive Oil Crackers

