

FIRETOWER

DINNER



SMALL PLATES

NAVY BEAN SOUP

Pickled Ramps, Castelvetrano Olives and Croutons

LEAFY GREEN SALAD

Shaved Vegetables, Herbs and Sherry Vinaigrette

CHARRED CELERY ROOT SALAD*

Truffle Aioli, Black Olives, Pickled Onion and Fennel

MARINATED CANTALOUPE SALAD

Marigold Granita, Firetower Red Hot and Toasted Walnuts

YELLOWFIN TUNA CRUDO*

Preserved Peppers, Fresh Apple Juice, Radish, Calabrian Chili and Bee Balm Oil

ROASTED CARROTS

Crème fraîche, Pickled Peppers, Smoked Paprika, Cilantro and Popped Sorghum

SEARED SPANISH OCTOPUS*

Royal Corona Beans, Parsley Aioli and Smoked Celery Conserva

CRISPY PORK BELLY

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



MAINS

MARINATED CHICKEN THIGH

Soubise, Delicata Squash, Firetower Red Hot, Farro Verde and Radicchio

POACHED GOLDEN TILEFISH

Garlic Fumet, Wilted Greens, Marcona Almond, Fennel, Fresh Peppercorn and Pickled Lemons

THAI MUSSELS

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

PRIME HANGER STEAK*

Kale Puree, Broccolini, Burrata Foam, Balsamic Cippolinis and Demi Glace

CHICK PEA RADIATORI

Smoked Lobster Mushrooms, Green Chick Peas, and Pecorino

GULF SHRIMP LUMACHE

White Wine, Butter, Capers, Preserved Lemon, Chili and Breadcrumbs

LAMB CRESTE DI GALLO

Bolognese, Parmigiano Reggiano and Black Pepper



DESSERTS

WATERMELON SHAVED ICE

Madeira Zabaglione, Crushed Lime Meringue and Pickled Watermelon Rind

OLIVE OIL CAKE

Whipped Crème Fraîche, Chamomile Milk Jam and Persimmon

BUTTER PECAN STRACIATELLA

Brown Butter and Sea Salt

COFFEE GELATO

Orange, Rye Pizelle and Sicilian Olive Oil

CHEESE PLATE

Thomasville Tomme, Truffle Crèmeux, Brabander Goat Gouda, House-Made Jam and Olive Oil Crackers

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

