

Firefly

dinner menu – \$85 pp

{ amuse }

WHIPPED GOAT CHEESE CORNET

furikake, black sesame, pistachio

{ first }

HEIRLOOM TOMATO SALAD

burrata, wild arugula, red onion, basil pistou, saba, breadcrumbs

MEATBALLS

blend of ground beef, pork, veal and smoked guanciale, san marzano tomatoes, breadcrumbs, parmesan

TUNA TARTARE

ponzu, pickled ginger, avocado, cilantro, togarashi wonton chips (df)

{ second }

ALASKAN HALIBUT

white bean puree, broccoli di ciccio, Calabrian chili, tomato confit (gf)(df)

FILET MIGNON

8 oz filet mignon, pommes puree, baby carrot, cipollini onion, creamy peppercorn sauce

JIDORI CHICKEN

roasted cauliflower, brussels sprouts, muhammara, green chili cilantro (gf)(df)

SHRIMP SPAGHETTI

tiger shrimp, spicy arrabbiata, basil

MUSHROOM PAPPARDELLE

+ Add shaved black Perigord truffles \$15

wild mushrooms, truffle cream, grana padano, whipped ricotta

{ third }

MOLTEN CHOCOLATE CAKE

chocolate feuilletine, vanilla gelato, raspberries

BERRIES & CREAM

buttermilk panna cotta, fresh berries, passion fruit (gf)

{ optional sides }

HAND CUT FRITES

parsley, salt & garlic, ketchup, aioli (df)

12

SMASHED POTATOES

butterball potatoes, horseradish crème fraîche, chives

10

BRUSSELS SPROUTS

sweet & sour chili sauce (df)

12

BROCCOLI DI CICCIO

harissa, za'atar aioli (gf)(df)

12

MAC & CHEESE

mornay, bread crumbs

12

(df) dairy free (gf) gluten free



Happy
Mother's Day