



# provision. devour menu \$40/person • choose one option from each course

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## first course

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### Wedge GF

baby iceberg • bacon • tomato confit •  
smoked Point Reyes blue cheese •  
candied onion • bleu cheese dressing

### Grow GF VG

baby lettuce • strawberry • jicama •  
glazed cashew • goat cheese •  
chipotle vinaigrette

### Shrimp & Chicken Gyoza

pineapple ponzu • spicy sauce •  
pickled Fresno

## Soup Du Jour

GF GLUTEN FREE | VG VEGETARIAN

\*consuming raw or undercooked foods  
may increase risk of foodborne illness.  
please inform us of allergy concerns

## second course

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### Salmon\* GF

plantain curry • cucumber + pickled onion • harissa raita • lentil

### Short Rib\*

herb spaetzle • asparagus • corn • fennel • potato • smoked onion demi

### Tortelloni VG

spinach • mushroom • truffle duxelle • caramelized pear • tomato confit

### 8oz. New York Strip GF (12oz. +\$8)

Robuchon potato

## dessert course

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### Cheesecake VG

cherry preserves • pistachio

### Triple Chocolate Tart GF VG

potato chip crust • butterscotch •  
lemon ice cream