

SAMPLE MENU

\$40 per person

FOR A RESERVATIONS OF 8 TO 14 GUESTS

Gathering around a fire to share good food and drink with friends... as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the campfire with you. Thanks for being here.

family style group menu, no advanced menu needed choices are made at Campfire with your server. Thanks and see you around the fire soon.

1ST COURSE (choose 3)

crudo tomato. cucumber. black sesame. dashi. basil

beef tartare kohlrabi. mustard. uni. black truffle

char grilled oyster thai bird chili. koji. yuzu. cucumber

squid a la plancha hummus. salsa verde. calabrian chili

burnt leek porcini creme fraiche. griddled cheese. madeira. nori

roasted beet citrus. snap peas. avocado. chili. harissa yogurt

wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari

smoked sweet potato green garlic. red onion. za'atar

blistered wax bean market fish. soft boiled egg. olive. shallot

sprouted porridge bread whole wheat. rye. sea salt. butter

2ND COURSE (choose 3)

asparagus ricotta. currants. parsley. lemon. pine nuts

roasted broccoli chermoula. lime. candied peanut

farro cucumber. eggplant. feta. mint. macadamia. chili vinaigrette

flounder a la plancha morel. pea. confit potato. ramps. kombu

roasted whole fish jerk vinaigrette. charred onion. caramelized lemon

seafood pozole verde radish. avocado. tomatillo. hominy

pork chop adobada pineapple. oaxaca cheese. sunflower. mushroom mole

cavatelli lamb. carrots. fava. pistachio. whipped feta

smoked duck cauliflower. vanilla. almond. cherry. tatsoi

grilled filet grain. seed. sunchoke. blueberry

DESSERT

yes, we have s'mores graham. salted caramel chocolate. mallow

sacred leaf panna cotta cocoa nib. citrus. Granola