

**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