

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 artichokes. hard boiled egg. black truffle
char grilled oyster thai bird chili. koji. yuzu. cucumber
squid a la plancha hummus. salsa verde. calabrian chili
tempura mushroom maitake. peperonata. corn
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 mango. habanero. lime. black turtle bean
seafood pozole verde radish. avocado. tomatillo. hominy
iberico pork cilantro pesto. leek. olives. citrus
cavatelli lamb. carrots. fava. burrata
smoked duck cauliflower. vanilla. almond. cherry. tatsoi
grilled filet kohlrabi. oyster. parsley bernaise

DESSERT

yes, we have s'mores graham. salted caramel chocolate. mallow
furikake vacherin ogo. Seabean
sundae grilled stone fruit. creme fraiche sorbet. oat. balsamic