

FOR PARTIES OF 8 TO 14 GUESTS

\$40 per person

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 choices are needed, are made at Campfire with your server. Thanks and see you around the fire soon.

1ST COURSE (CHOOSE 3)

ceviche coconut. fresno chili. cilantro. avocado
beef tartare truffle. garden nori. enoki. pickled mustard seed
squid a la plancha hummus. salsa verde. calabrian chili
beet panna cotta smoked almonds, beet green. marigolds. baby beets
wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari
potato celeriac. garlic. peppers. celery
blistered wax bean market fish. soft boiled egg. olive. shallot
grilled brassica burrata. spicy ginger. onion

2ND COURSE (CHOOSE 3)

roasted broccoli chermoula. lime. candied peanut
roasted leek asian pear. quinoa. saffron. chili tahini. pepita
cavatelli lamb. carrots. peas. burrata
roasted whole fish gigante beans. spring onions. lemon. artichokes
seafood pozole verde radish. avocado. tomatillo. hominy
pork belly allium. apple. crackling. soubise
smoked duck citrus. gremolata . carrot. almond. cocoa
american wagyu snake river farms. sage. pepita pesto. pumpkin bernaïse

DESSERT

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