

VOLT

RESTAURANT WEEK DINNER MENU

August 25th – 30th

FIRST COURSE

laughing bird shrimp flavors of gazpacho, cucumber sorbet, rick's heirloom tomatoes

tasting of tuscarora farms organic beets cherry glen farm goat cheese, purslane, cara cara orange

yellow corn chowder basil, "popcorn", chorizo, avocado ice cream, pickled cucamelon

SECOND COURSE

cherry glen farm goat cheese ravioli lobster mushrooms, soybeans, flowering chives

slow braised pork belly cranberry beans, red ribbon sorrel, moustarda

marvesta farm cold poached prawns jasmine rice, yellow doll watermelon, crystal lettuce

THIRD COURSE

american white sturgeon faro, tuscarora farm chioggia beets, textures of celery, toasted mustard vinaigrette

niman ranch pork tenderloin braised lacinato kale, orange braised fennel, cannellini beans, candy onions

roasted wellington farm chicken succotash of local beans, lemon thyme, long pepper, watercress

pineland farm beef flat iron summer creek farm yukon gold potatoes, tomatillos, whipped garlic, coriander (9 supp)

DESSERT

textures of chocolate milk chocolate ice cream, raw organic cocoa, white chocolate mousse, chocolate caramel

white peach tarte tatin vanilla bean frozen custard, basil

raspberry vacherin pistachio gelato, lemon-rosemary pudding

three course menu 35.09 | four course menu 45 | beverage pairing 18