

# VOLT

## RESTAURANT WEEK LUNCH 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

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